Recipe For A Happy Home

1 cup love
1 cup friendship
1 big dash of loyalty
1 tsp. gaiety that sings
1 tsp. of ability to laugh at little things; moisten with tears of joy, sorrow and sympathy
1 cup thoughtfulness
1 "pinch" tenderness
1 tsp. compassion

Bake in a pan of good nature. Sprinkle with faith, hope and charity. Serve repeatedly.

AUTHOR UNKNOWN
SUBMITTED BY LEONA A. MICHAUD

Recipe For A Happy Home

Combine happy hearts
Melt hearts into one
Add a lot of love
Mix well with respect
Add gentleness, laughter, joy
Faith, hope and self control
Pour in much understanding
Don't forget the patience
Blend in listening ears
Allow to grow and share
Sprinkle with smiles, hugs
and kisses
Bake for a lifetime

Yield: One Happy Home

Recipe For A Happy Home

1/2 cup friendship
1 cup thoughtfulness

Cream together with a pinch of powdered tenderness very lightly beaten in a bowl of loyalty with a cup of faith and one of hope and one of charity. Be sure to add a spoonful of gaiety that sings and also the ability to laugh at little things. Moisten with the sudden tears of heartfelt sympathy.

Bake in a good natured pan and serve repeatedly.

SUBMITTED BY BERNADETTE GAGNON

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Prayers

This is the beginning of a New Day. God has given me this day to use as I will. I can waste it or grow in its light and be of service to others. But what I do with this day is important because I have exchanged a day of my life for it. When tomorrow comes, today will be gone forever. I hope I will not regret the price I paid for it.

Grace Before Meals

Bless us, O Lord, and these Your gifts, which we are about to receive from Your bounty, through Christ our Lord. Amen.

Grace After Meals

We give You thanks for all Your benefits, O almighty God, who lives and reigns forever; and may the souls of the faithful departed, through the mercy of God, rest in peace. Amen.

Kitchen Prayer

God bless my little kitchen small, I love its every nook,
And bless me as I do my work, wash pots and pans and cook.
May meals that I prepare here, Lord, be seasoned from above,
With all the blessings of Thy grace, but most of all Thy love.
As we partake of earthly food, the table for us spread,
We'll not forget to thank Thee, Lord, who give us daily bread.
So bless my little kitchen, Lord, and those who enter in,
May they find nought but joy and peace and happiness therein.

ANON.

We sincerely wish to give a special thanks to Mrs. Vina Michaud who donated her time to us as our typist for this project. It is greatly appreciated.

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Rules For A Happy Marriage

1. Never both be angry at the same time.
2. Never yell at each other unless the house is on fire.
3. If one of you has to win an argument, let it be your mate.
4. If you have to criticize, do it lovingly.
5. Never bring up mistakes of the past.
6. Neglect the whole world rather than each other.
7. Never go to sleep with an argument unsettled.
8. At least once each day, say a kind or complimentary thing to your life's partner.
9. When you have done something wrong be ready to admit it and ask for forgiveness.
10. It takes two to make a quarrel, and the one in the wrong is the one who does the most talking.

SUBMITTED BY BERNADETTE GAGNON

How To Preserve A Husband

First, use care and get one. Not too young, but tender and a healthy growth. Make your selection carefully and let it be final. Otherwise they will not keep. Like wine they improve with age. Do not pickle or put in hot water. This makes them sour. Prepare as follows: Sweeten with smiles according to variety. The sour, bitter kind are improved by a pinch of salt of common sense. Spice with patience. Wrap well in a mantle of charity. Preserve over a good fire of devotion. Serve with peaches and cream. The poorest varieties may be improved by this process and kept for years in any climate.

Beatitudes For A Housewife

Blessed is she whose daily tasks are a labor of love,
for she translates duty into privilege.
Blessed is she who mends socks and toys and broken hearts,
for her understanding is a balm to humanity.
Blessed is she who serves laughter and smiles at every meal,
for she shall be blessed with goodness.
Blessed is she who preserves the sanctity of the home,
for hers is a sacred trust that crowns her with dignity.

AUTHOR UNKNOWN

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Cheeseball

1 8-oz. pkg. Cracker Barrel brand cheddar cold pack cheese food
1 8-oz. pkg. cream cheese
2 tbsp. margarine
2 tsp. chopped pimento
2 tsp. chopped green pepper
2 tsp. chopped onion
1 tsp. Worcestershire sauce
½ tsp. lemon juice

Combine softened cheeses and margarine. Mix well. Add remaining ingredients and mix well. Mold into ball. Roll in chopped nuts if desired.

BERNADETTE GAGNON

Cheeseball

4 cups shredded cheddar cheese
2 large packages cream cheese
1 teaspoon Worcestershire sauce

Cream together. Add 1/4 cup olives (chopped fine). Roll in walnuts. Chill.

PAT BELANGER

Pilot's Grill Cheese Dip

1/2 cup cottage cheese
1/2 cup blue cheese
1/2 cup cheddar cheese
1/2 cup cream cheese
1 tbsp. French dressing
1 tbsp. Worcestershire sauce
1/2 tsp. garlic salt
1/2 tsp. onion salt
1/2 jar pimentos

Adjust recipe to taste.

BERNADETTE GAGNON

Sandwich Spread

4 quarts ground green tomatoes
1 quart ground onions
3 ground red sweet peppers
3 ground green peppers

Mix above and add 1/2 cup salt. Set overnight. Drain well in the morning.

Add 1 quart vinegar and let set 1 hour. Drain.

Add 3 cups white sugar. Cook 25 minutes after boiling. Cool and add:

1 quart mayonnaise
1 8-oz. bottle prepared mustard

Bottle.

AILEEN BURR

Cheese Sandwich Bake

16 slices yellow cheese
Bread
2 eggs, beaten until foamy

Add:

2 cups milk
Salt and pepper
1/2 cup grated cheese

Using a 9x13x2" greased pan, make eight sandwiches; place in pan. Mix eggs, salt and pepper and milk. Pour over sandwiches. Sprinkle grated cheese over all and bake at 400°F. until brown and "puffed".

LEONA A. MICHAUD

Ironed Cheese Sandwiches

Place cheese between bread (no need to use butter); wrap in one thickness of foil. Iron on high heat until its toasted the way you like it; flip it over and iron again. In minutes you have a grilled cheese sandwich.

PRISCILLA COLLINSWORTH

Pizza Fondue

Brown 1 medium chopped onion and 1/2 pound ground beef with 2 tablespoons margarine. Add two 10½ oz. cans pizza sauce, 1 tablespoon cornstarch, 1½ teaspoons oregano, 1/4 teaspoon garlic powder. When mixture bubbles, add: 1/3 pound grated cheddar and 1 cup grated mozzarella cheese.

Transfer to fondue pot. Dunk with chunks of Italian, French, or homemade bread.

BETTY MACLEOD

Baked Apples

Wash and core apples. Set in baking dish. Stuff center with chopped raisins and nuts, and honey if desired. Sprinkle with cinnamon, nutmeg or grated lemon rind. Put piece of butter on top. Add 1/4 cup boiling water; cover and bake 0 minutes, or longer, at 350°F. Serve hot or cold with topping: milk, cream or yogurt.

PAM WHITE

Golden Granola

3 cups Quaker oats (old fashioned)
1 cup coconut, flaked or shredded
1 cup coarsely chopped nuts
1/4 cup honey
1/4 cup butter or margarine, melted
1½ tsp. cinnamon
1/2 tsp. salt
2/3 cup raisins (optional)

Combine all ingredients except raisins in ungreased 9x13" pan. Mix well. Bake in 350°F. oven 25 minutes, or until golden, stirring occasionally.

Stir in raisins. Cool thoroughly. Store in tightly covered container in cool dry place or in refrigerator.

Serve as cereal with milk or plain as snack. Makes 6 cups.

TERESA SURRETTE

Popovers

1 cup flour
1 cup milk
1/2 tsp. salt
3 eggs

Beat eggs, add salt, milk and flour. Beat with rotary beater until smooth. Pour into well-greased deep muffin tins or oven ware cups. Bake in a hot oven 425°F. for 45-50 minutes, or until golden brown.

BERNADETTE GAGNON
LONA HAMILTON

Corn Fritters

1 egg
1/2 cup milk
2 cups canned corn
1½ cups flour
2 tsps. baking powder
1/2 tsp. salt
Dash pepper
1 tsp. melted shortening

Beat egg, add milk, shortening and canned corn. Add dry ingredients. Beat well. Drop by spoonfuls into hot fat. Cook until golden brown. Takes about 3 minutes to fry with temperature at 380°F. Makes about 16 fritters. Serve hot with maple syrup.

BERNADETTE GAGNON

Corn Fritters

2 cups flour
2 tsp. baking powder
1/2 tsp. salt
2 tbsp. sugar
2 eggs
1¼ cups milk
1 can whole kernel corn, drained

Put dry ingredients into bowl. Add eggs to milk and stir with fork to blend. Pour liquid mixture into dry ingredients and stir until well blended. Fold in the drained corn. Drop by teaspoon into deep hot fat (350°F.) Drain on paper towels, serve hot with maple syrup.

PRISCILLA COLLINSWORTH

Jello Pudding Roll

3 eggs, beaten until thick and lemon colored (5 minutes) Add gradually 1 cup sugar, continuing to beat. Add 1/4 cup cold water, 1 tsp. vanilla. Add 1 cup sifted all purpose flour, 2 tsps. baking powder, 1/2 tsp. salt; blend till smooth. Pour into greased, waxed paper lined 15-inch cookie sheet. Bake 375°F. for 12 to 15 minutes. Turn immediately onto tea towel sprinkled with powdered sugar. Remove wax paper. Roll cake up in cloth and place on rack to cool.

1 package lemon jello pudding and pie filling
½ cup sugar
1 whole egg

Cook as directed on package. Cool.

Unroll cake and spread on cooled filling. Roll up again and chill until ready to serve.

LOUISE M. COTE

Refrigerator Dessert

1 cup flour
1/2 cup margarine
1/2 cup chopped walnuts

Cream and pat into a 9x13" pan. Bake at 325°F. for 15 minutes.

Mix: 8 oz. cream cheese, softened
1 cup confectioners sugar
1 cup of an 8-oz. container of Cool Whip

Spread over cool crust. Prepare a large chocolate instant chocolate pudding according to directions. Spread over above. Spread with the rest of the Cool Whip. Sprinkle with nuts.

BETTE MACLEOD

Lemon Custard Royal

Combine: 1 angel cake
6 egg yolks, beaten
3/4 cup sugar
3/4 cup lemon juice
1½ tsp. grated lemon peel

Mix together: 1 envelope unflavored gelatin and 1/4 cup cold water.

Mix: 6 stiffly beaten egg whites, 3/4 cup sugar, yellow food coloring.

Tear cake into pieces. Cook egg yolk combination over hot water (not boiling) until mixture coats spoon. Remove from heat and add gelatin mixture. Cool until mixture begins to set, then fold in egg whites beaten with sugar and add coloring. Arrange 1/3 cake in bottom of pan (use angel food cake pan), pour 1/3 custard mixture so it will run between pieces of cake. Continue until there are three layers of cake and custard. Chill until firm.

BONNIE MCADAM

Caramel Popcorn Balls

8 cups popped corn (about 1/2 cup unpopped)
3/4 cup granulated sugar
3/4 cup brown sugar, packed
1/2 cup light corn syrup
1/2 cup water
1 tsp. white vinegar
1/4 tsp. salt
3/4 cup butter or margarine

Measure popped corn into large bowl. Combine sugar, corn syrup, water, vinegar and salt in 2-quart saucepan. Heat to boiling over medium high heat, stirring frequently. Cook, stirring constantly, to 260°F. on candy thermometer (or until small amount of mixture dropped into very cold water forms a hard ball). Reduce heat to low; stir in butter until melted. Pour syrup in thin stream over corn in bowl, stirring until corn is well coated. Cool slightly.

Butter hands; shape mixture into 3-inch balls and place on waxed paper. Makes 16 balls.

KATHLEEN ALBERT

Chocolate Surprises

1 cup dates
1 cup walnuts
1 cup coconut
1 cup peanut butter
1 cup confectioners sugar
1 beaten egg
1 small package semi-sweet chocolate bits
melted in top of double boiler with 1/4 cake wax.
Keep warm.

Grind nuts and dates together. Mix first 6 ingredients together with hands and form small balls. Use 2 forks or use a toothpick and dip balls in melted chocolate mix and put on wax paper.

HELEN THERIAULT

Cream Puffs

1/4 cup butter
1/2 cup boiling water
1/2 cup flour
2 eggs, unbeaten

Add butter to water, heat until butter melts, add flour all at once, and stir vigorously until ball forms in center of pan. Remove from burner and let stand 5 minutes. Add eggs one at a time, beating after adding each egg. Mixture should be very stiff. Drop by teaspoons on ungreased baking sheet. Bake about 15 minutes at 425°F. and 25 minutes at 325°F. Remove from oven, split and return to turned-off oven for 20 minutes to dry out. Fill with custard or chocolate pudding.

FRENCH CUSTARD FILLING: (for Cream Puffs)

1/3 cup sugar
1 tbsp. flour
1 tbsp. cornstarch
1/4 tsp. salt
1-1/2 cups milk
1 slightly beaten egg yolk
1 tsp. vanilla
1/2 cup whipping cream, whipped

Mix sugar, flour and cornstarch, and salt. Gradually stir in milk. Cook and stir till mixture thickens and boils; cook and stir 2 to 3 minutes longer. Stir a little of hot mixture into egg yolk; return to hot mixture. Stirring constantly, bring just to boiling. Add vanilla. Cool. Beat smooth and fold in whipped cream.

BERNADETTE GAGNON

Chocolate Parfait

2 eggs, separated
1 cup whipping cream
¼ cup sugar
2 tsp. vanilla
2 squares (2 oz.) grated semi-sweet chocolate

Beat egg whites until stiff. Whip cream until stiff. Beat egg yolks and sugar until fluffy. Fold all ingredients together. Pile into mold or refrigerator tray. Freeze until firm, 4 or 5 hours, or overnight.

CLAIRE HATFIELD

Basic Vanilla Ice Cream

(For gallon freezer)

6 large eggs (8 if small)
2 cups sugar
Pinch of salt
6 tbsp. vanilla or flavored to taste

Beat eggs, sugar, salt and vanilla well.

In another bowl, beat 1 pint cream until thickened, but not still enough to stand in peaks. Add cream to egg mixture and beat. Next add 1 or 2 cans evaporated milk (according to desired richness) and pour into freezer. Add enough regular milk to bring it up to last spoke on paddle or 2½ to 3 inches from top of can.

Variations:

Grapenut Ice Cream - Cut down some on evaporated milk and add 1/2 box grapenuts (8 ounces).

Chocolate Ice Cream - Pour enough boiling water over 6 to 8 heaping tablespoons cocoa and cook over low heat just enough to make smooth paste and add to egg and sugar mixture of basic recipe.

Strawberry Ice Cream - Cut down some on evaporated and regular milk and add 1 pint mashed strawberries (more if desired). Don't add to ice cream until it is frozen a little or the berries will go to the bottom.

Banana and Pineapple Ice Cream - Cut down on evaporated and regular milk and add 4 mashed bananas, 2 cups of crushed pineapple.

SUBMITTED BY BERNADETTE GAGNON

Krippelchen (German Potato Pancakes)

4 large raw potatoes
3 slices bacon
1 egg
1 medium onion
Salt and pepper to taste
2 tbsp. flour

Grind potatoes and drain in calender. Grind onion and bacon. Add to potatoes. Add all the other ingredients; mix thoroughly and fry in deep fat until brown on the outside, about 15 minutes.

PRISCILLA COLLINSWORTH

Buckwheat Pancakes

1 cup buckwheat flour
1 cup white flour
2 tsp. baking powder (Rumford)
2 tsp. salt

Mix these dry ingredients together and add lukewarm (tepid) water, enough to blend loosely but thoroughly. Add boiling water enough to mix to thickness of pancake batter. Fry in hot fry pan (preferably cast iron) with a little oil to start. Fry only on one side and butter.

BERNADETTE GAGNON

Crepes

3 cups flour
2 tsp. cream tartar
1 tsp. soda, heaping
1 tsp. salt
2 cups milk
4 eggs

Put a small amount of oil in frying pan; when hot, drop 1/4 cup of batter, when brown turn over.

MARYANNE MICHAUD

Beverages

"Too often man handles life as he does bad weather. He whiles away the time as he waits for it to stop."

Egg Nog

1 quart whole milk
1 pint all-purpose cream
6 eggs
1 cup sugar
1 tsp. vanilla
1-1/3 cups whiskey

Mix milk and cream with egg yolks. In separate bowl, mix egg whites and 1 cup sugar. Mix all together and add 1 teaspoon vanilla and 1-1/3 cups whiskey. Sprinkle with nutmeg.

LORRAINE DESCHENE

Cranberry-Apple Punch

1 quart apple juice
1 quart cranberry juice
6 whole cloves
1 3-inch stick cinnamon
4 whole allspice or 1/4 tsp. ground allspice
½ cup brown sugar

Heat ingredients slowly until sugar is dissolved, adding more sugar if needed. Remove spices, serve hot in mugs or punch glasses.

DIANE SHEEHAN

Decorated Juice Cubes

Use any light color juice; half fill ice tray, set in freezer until ice drystals form over top. Arrange small fresh raspberries, strawberries, or bites of orange or lemon peel with small mint leaves, simulate flower arrangement in center of each cube. Freeze until solid. Add enough juice to fill the tray and complete freezing.

PAM WHITE

Spiced Tea

3 tbsp. ice tea with sugar
3 tbsp. Tang
Dash of cloves, cinnamon
1/2 tsp. lemon juice
1 tea cup of boiling water

PAM WHITE

Ice Tea

8 to 10 tea bags
1 12-oz. can frozen lemonade
1 cup sugar

Steep 2 quarts water and tea bags. Add the can of lemonade and sugar with enough water to make 1 gallon. Make ice cubes of tea. Place in refrigerator until cold, then add ice tea and ice cubes.

RELLA CHESLEY

Russian Tea

2 cups Tang)
1 cup instant tea) Mix together
1 tsp. cinnamon)
½ tsp. ground cloves)

Use 2 teaspoons of above to 1 cup boiling water. Makes 64 cups.

PHYLLIS GOODINE
BONNIE MCADAM

Kuluha

6 cups sugar
6 cups water
1/2 cup instant coffee (any kind)
1/2 cup pure vanilla
1/2 gallon Vodka

Mix sugar, water and coffee. Bring to boil and simmer 2 hours. Cool and add vanilla. Let set 2 days and add Vodka. Brandy drink.

PEGGY BOUCHER

Hot Buttered Rum

24 servings.

1 lb. soft butter
1 qt. soft vanilla ice cream
1 lb. dark brown sugar
1 lb. powdered sugar
2 tbsp. cinnamon
2 tsp. nutmeg

Soften ice cream; combine all ingredients. Keep in freezer.

One serving: 2 heaping tablespoons frozen mix
1 shot rum
1 cup boiling water

THERESA HEBERT

Coffee Brandy

Boil 2 minutes: 2 quarts water)
1½ cups brown sugar)

1/2 cup dry Maxwell House instant coffee

Take off stove and add coffee and 2 tablespoons pure vanilla.

Let cool and add 1 5th Vodka. Stir and bottle.

LORETTE GAGNON

Slush

1 16-oz. frozen orange juice
1 12-oz. frozen lemonade
2 cups hot water with 4 tea bags and let set
7 cups cold water
1 pint Vodka
Freeze and use as needed.
Serve slush with a little ginger ale or 7-Up.

MARY CIVIELLO

Archbishop's Punch

1 large orange
12 cloves
1 quart white wine or claret
Sugar to taste

The orange should be stuck with the cloves, then roasted under the flame of the broiler or in a hot oven (400°F.) until it has acquired a rich dark-brown color and is delicately flavored with cloves. Cut it in halves and remove the seeds. Place the halves in a saucepan, and pour the selected wine over them. Sweeten to taste and simmer until a white foam appears on the surface, but do not allow it to boil. Remove from the fire and serve in glass punch cups.

VINA MICHAUD

Spiced Tea

1 pkg. presweetened lemonade
1½ cups Tang
1/2 cup instant tea
1 tsp. ground cloves
1 tsp. cinnamon
3/4 cup sugar

Mix well. Use two teaspoons per cup of boiling water.

BONNIE BETTS

Easy Punch

1 large can Hawaiian Juicy Red Fruit Punch
1 small can frozen concentrate orange juice (do not reconstitute)
1 small can frozen concentrate lemonade (do not reconstitute)
1 quart ginger ale

Mix all ingredients in punch bowl. REMEMBER: Only thaw frozen concentrate juices and do not add water to them!

PEGGY DAIGLE

Vodka Punch

1 cup Vodka
1 quart gingerale or soda water
1 quart cranberry juice
Sugar syrup
Orange slices

Combine gingerale and cranberry juice with sugar syrup to taste. Chill. When ready to serve combine with Vodka; pour over ice and garnish with orange slices.

DIANNE SHEEHAN

Party Punch

1 quart Vodka (100 proof)
2½ quarts Tom Collins or Half and Half
1 quart ginger ale
1/3 cup unsweetened grapefruit juice
1 cup grape juice
1/4 cup Vermouth

Yield: Approximately 30 cups (5 oz.).

LORRAINE DESCHENE

Breads

"Man does not live by bread alone."

Zucchini Bread

3 eggs, beaten
1 cup oil
2 cups sugar
3 cups of sifted flour
1 tsp. salt
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
2 cups grated zucchini
1 cup chopped walnuts

Beat eggs until light. Mix in oil and sugar. Sift together flour, salt, baking powder, soda, and cinnamon. Add to beaten eggs. Stir in nuts and zucchini. Bake in 2 greased loaf pans at 350°F. for 1 hour.

PEGGY BOUCHER

Banana Nut Bread

1/2 cup shortening
1 cup brown sugar
2 eggs
2 bananas, mashed (1¼ cups)
1/2 cup nuts
2 cups sifted flour
1 tsp. soda
1/2 tsp. salt

1. Cream shortening; add sugar gradually and cream well.
2. Add eggs, one at a time.
3. Add mashed bananas, nuts and softed dry ingredients. Pour into a greased aluminum bread pan. Bake at 350°F. for 1 hour.

VINA MICHAUD

Orange Nut Bread

1/2 cup orange juice
1/2 cup boiling water
Rind of med. orange
1 cup raisins or dates
1 cup sugar
2 tbls. shortening, melted
1 tsp. vanilla
1 beaten egg
2 cups sifted flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1/2 cup nut meats, chopped

1. Mix the orange juice and boiling water.
2. Put the orange rind through a food chopper, using the small blade.
3. Place the orange rind, dates or raisins into a mixing bowl.
4. Add the orange juice and hot water mixture, the sugar, shortening, vanilla and egg.
5. Add the flour which has been sifted with baking powder, soda and salt. Beat thoroughly and stir in the nut meats.
6. Pour into a greased aluminum bread pan. Bake at 350°F. for 50-60 minutes.

VINA MICHAUD

Homemade Pizza

3 pkgs. dry yeast
3 cups lukewarm water
4 tbsp. olive oil
2 tsp. salt
8 cups sifted flour

Dissolve yeast in lukewarm water. Add oil. Sift flour and salt. Mix with yeast. Knead about 10 minutes or until mixed well. Cover bowl with cloth. Let set until doubled in bulk (2 hours). Flatten dough in cookie sheets. Spread your own spaghetti sauce on top. Add grated mozzarella cheese, thin slices pepperoni, mushrooms. Preheat oven to 425°F. Bake 15 minutes. (You can also add cut up onions and green pepper.)

GALLY OSGOOD

Dilly Bread

1 package dry yeast in 1/4 cup lukewarm water for 10 minutes. In saucepan heat 1 cup large curd cheese to lukewarm. In large bowl combine the cheese with yeast.

1 egg, slightly beaten
2 tbsp. onion, grated
1 tbsp. melted butter
1 tbsp. sugar
1 tbsp. dill seed
1 tsp. salt
1/4 tsp. baking soda

Gradually add 2¼-2½ cups flour - stiff batter - cover dough with towel - let rise 1 hour. Knead. Turn into buttered 1½ quart casserole dish. Cover; let rise 30-40 minutes.

Bake at 350°F. 40-50 minutes. Very good!

RHONDA MUSE

Pode's Strawberry Bread

Sift 3 cups flour
1 tsp. soda
1 tsp. salt
3 tsp. cinnamon

Set aside. Beat 3 eggs till thick, add 2 cups sugar. Beat and add 1½ cups oil, 2 cups crushed strawberries (thawed), 1 cup chopped nuts. Add dry ingredients and mix well. Pour into floured loaf pans. Makes 2 large loaves, or 4 small loaves. Bake at 350°F. for 1 hour.

SUBMITTED BY AILEEN BURR

Danish Puff Pastry

1/2 cup butter or margarine
1 cup flour
2 tbsp. water

This is the bottom layer - divide in 2. Pat each ball in strip 12" x 3". Strips should be 3 inches apart.

Heat 1/2 cup butter and 1 cup water to rolling boil in medium saucepan. Remove from heat and add 1 teaspoon vanilla or lemon extract and 1 cup flour. Stir until it forms ball. Remove from heat. Beat in 3 eggs all at once. Spread half on each strip. Bake about 60 minutes at 375°F. or 350°F. or until crisp and brown. (Topping will shrink.) Glaze with 1½ cups confectioners sugar, 2 tablespoons butter, softened, 1½ teaspoon vanilla and 1 or 2 tablespoons water. Sprinkle generously with nuts.

JUNE ANN MACKIN

Zucchini Bread

3 eggs, beaten light and fluffy
1 cup oil
2 cups sugar
3 cups sifted flour
1 tsp. salt
2 tsp. baking powder
2 tsp. soda
1 tsp. cinnamon
2 cups grated unpeeled zucchini

2 bread pans, greased. Bake at 350°F. 1 hour.

MAMIE PRAY

Apple Date Bread

1 cup sugar
1/2 cup shortening
1 egg
2½ cups sifted all purpose flour
1 cup chopped apples
1/2 cup chopped dates
1/2 cup chopped nuts
2 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 cup milk

Cream shortening with sugar. Beat in egg. Mix and sift the flour, baking powder, salt, soda and cinnamon and add to creamed mixture, alternately with the milk. Stir in the apples, dates and nuts. Bake in a bread tin in a moderate oven, 350°F., for about 1 hour.

MARY GIBERSON

Banana Bread

2 cups flour
1 cup sugar - ½ brown, ½ white
1/2 cup soft shortening
1/3 cup milk
2 eggs
3 large bananas, mashed, mixed with 1 tsp. soda, 1/2 tsp. salt, 1/2 or 3/4 cup nuts

1 tsp. vanilla
1½ tsp cinnamon

Bake in a 300°F. oven for 1 hour.

DOT AMBROSE

Lemon Bread

Cream 1 cup sugar and 1/3 cup melted butter
Add 2 eggs
Sift together 1½ cups flour, 1 tsp. baking powder and 1 tsp. salt

Add dry ingredients to creamed mixture, alternately with 1/2 cup milk and grated rind of 1 lemon. Add 1/2 cup nuts. Bake in greased loaf pan at 350°F. for 50 minutes. While still warm, spoon over bread 1/3 cup of sugar and the juice of a lemon. Do this three times.

BERNADETTE GAGNON

Katherine Roach's Biscuits

Sieve of flour
4 level tsp. soda
4 level tsp. cream tartar
4 level tsp. "Bakewell"
1 tsp. lard (rounded) - about size of an egg.
1 tsp. salt

Work this with hands. Almost a quart of buttermilk added. Melt about 2 tablespoons lard, rounded. Dip biscuits in this before putting them on baking sheet; put a little in a "dimple" on top of biscuits. Bake in 450°F. oven about 15 minutes. Watch as not to overcook.

SUBMITTED BY DELIA HAMILTON

Yeast Bread

6 cups warm water
1 cup milk
1 yeast cake
1 tsp. salt
1/2 cup melted shortening or oil

Stir.

12 cups flour; stir in flour little by little.

Makes 5 loaves. Bake 40 to 45 minutes at 350°F.

GENEVA DELOGE

White Bread

Scald 2 cups milk, add 2 cups water. Take out 1 cup liquid (luke warm), add 2 tsp. sugar, 2 pkgs. dry yeast. Time for 15 minutes.

To rest of liquid add 4 tsp. salt, 6 tbsp. sugar, 4 tbsp. soft shortening. Then combine the two mixtures.

11 cups flour - mix and knead. Let raise for 2 hours. Put in bread tins; let raise 1½ hours. Bake at 325°F. for 1 hour.

LUCILLE PERRY

Cottage Cheese Bread

2 pkgs. dry yeast and 1 cup warm water. Mix.
1 cup cottage cheese
2 tbsp. oleo, melted
2 eggs, beaten
2/3 cup chopped onion
2 tbsp. sugar
2 tbsp. caraway seeds
1 tsp. salt
1/2 tsp. soda
3½ or 4 cups flour.

Mix cheese and oleo. Add egg, onion, sugar, salt, soda and caraway seeds. Mix well, add yeast mixture. Add flour gradually. Mix well. Keep dough soft. Let rise and knead. Place in two layer greased pans. Pat evenly and let rise. Bake at 350°F. for approximately 40 minutes. Remove from pans. Excellent warm.

LEONA A. MICHAUD

Pizza Dough

Scald 1 cup milk, add 2 tablespoons shortening and 1 teaspoon salt. Mix in bowl 1/4 cup warm water, 1 package dry yeast; stir in milk mixture. Add 3 cups flour. Cover; let rise 30 minutes. Spread. 20 minutes at 450°.

PHYLLIS GOODINE

Quick Bread

2 cups Bisquick
1 cup chopped ham
2 tablespoons minced onion
2 eggs
2/3 cup milk
2 tablespoons salad oil
1/2 tsp. mustard
1½ cups shredded cheddar cheese, about 6 oz.
2 tbsp. sesame seed
3 tbsp. butter

Mix all but sesame seed and melted butter and cheese. Pour batter in ten-inch square pan. Sprinkle with cheese and sesame seed. Pour butter over top. Bake 35 to 40 minutes in preheated oven, 400°F. Very good.

YVONNE THIBODEAU

Blueberry Bread

2 eggs, separated
1 cup sugar
1/2 cup shortening
1/2 tsp. salt
1½ cups flour
1 tsp. baking powder
1/3 cup milk
2 cups fresh frozen blueberries

Mix altogether and pour into greased loaf pan. Bake at 350°F. for 40 minutes.

PAM ETHIER

Pumpkin Bread

3½ cups of flour
2 tsp. baking soda
1½ tsp. salt
1 tsp. nutmeg
3 cups sugar
1 cup oil
2/3 cup water
4 eggs
2 cups canned pumpkin

Mix altogether and pour into greased loaf pans. Bake at 350°F. for 40 minutes. Makes 3 loaves.

PAM ETHIER

Rhubarb Bread

Makes 2 loaves.

1½ cups brown sugar
2/3 cup oil
1 egg
1 cup buttermilk or sour milk
1 tsp. soda
Dash salt
2 tsp. vanilla
1/2 cup nuts (optional)
2½ cups flour
1½ cups sliced thin rhubarb
(1 tablespoon butter melted with
1/3 cup sugar and sprinkle over top)

Bake in oven 350°F. until done.

CAROLINE BEAULIEU

Traditional White Bread

2 packages active dry yeast
1/2 cup warm water (105° to 115°F.)
1-3/4 cups warm water
3 tablespoons sugar
1 tablespoon salt
2 tablespoons shortening
6 to 7 cups all-purpose or unbleached flour
Butter or margarine, softened

Dissolve yeast in 1/2 cup warm water in large mixing bowl. Stir in 1-3/4 cup warm water, sugar, salt, shortening, and 3½ cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle.

Turn dough on lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour.

Punch down dough; divide in half. Place loaves seam side down in 2 greased loaf pans, 9x5x3" or 8½x4½x2½". Brush lightly with butter. Let rise until double, about 1 hour.

Heat oven to 425°F. Bake until loaves are golden brown and sound hollow when tapped, 25 to 30 minutes. Remove from pans. Brush with butter; cool on wire rack. Makes 2 loaves.

RACHEL STE CROIX

Easy Yeast Rolls

5 cups flour
1/4 cup sugar
1 tsp. salt
1/2 cup shortening
1 egg, beaten
2 cups lukewarm water
1 pkg. dry yeast

Mix together flour, sugar, salt and shortening like pie crust, set aside, and then mix the remaining ingredients in another bowl. Cover and refrigerate 2 hours. Then make into rolls and place in greased pan; let rise and then bake at 350°F. 30 minutes or until done. Rolls may be placed in refrigerator until ready to bake. Take out 30 minutes before baking.

RELLA CHESLEY

Honey Whole Wheat Bread

2 packages active dry yeast
1/2 cup warm water (105° to 115°F.)
1/3 cup honey
1 tablespoon salt
1/4 cup shortening
1-3/4 cups warm water
3 cups stone-ground whole wheat or graham flour
3 to 4 cups all-purpose or unbleached flour
Butter or margarine, softened

Dissolve yeast in 1/2 cup warm water in large mixing bowl. Stir in honey, salt, shortening, 1-3/4 cups warm water and whole wheat flour. Beat until smooth. Stir in enough of the all-purpose flour to make dough easy to handle.

Turn dough on lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour.

Punch dough down; divide in half. Place loaves seam side down in 2 greased loaf pans, 9x5x3" or 8½x4½x2½". Brush lightly with butter; sprinkle with whole wheat flour or crushed rolled oats if you like. Let rise until double, about 1 hour.

Heat oven to 375°F. Bake until loaves are golden brown and sound hollow when tapped, 40 to 45 minutes. Remove from pans. Brush with butter; cool on wire rack. Makes 2 loaves.

RACHEL STE CROIX

Ho-Bo Bread

1½ cup hot water
3-3/4 cups raisins
4 tsp. soda
4 tbsp. oleo
1½ cups brown sugar
1½ cups white sugar
4 cups flour
1/2 tsp. salt
2 large eggs

Pour the hot water over raisins. Stir in soda. Add all other ingredients and bake at 350°F. for 45 to 60 minutes.

RELLA CHESLEY

Malasades

(Portuguese fried dough)

1 cup milk	1 pkg. dry yeast
1/2 cup sugar	1/4 cup lukewarm water
1 tsp. salt	2 eggs, slightly beaten
1/2 cup butter or margarine	5-6 cups flour

Scald the milk, add sugar, salt and shortening. Set aside. Sprinkle yeast into lukewarm water and let stand 5 minutes, stir until yeast is dissolved. Add this mixture to warm milk, then add eggs. Add flour gradually, beating with wooden spoon until too stiff to beat. Lightly flour board and knead until smooth and elastic. Form into ball and put dough in slightly oiled bowl. Turn the ball so oiled part is on top. Cover and put in a warm place until double in bulk. This will take about two hours. Break (do not cut) a handfull of dough at a time and stretch it with your fingers (keep fingers oiled). Drop by bits into hot oil and fry until brown on both sides. Drain on absorbent paper and sprinkle with granulated sugar or cinnamon and sugar. Eat while warm.

THERESA COTE

Oatmeal Bread or Rolls

4 cups boiling water
2 cups oatmeal
2 tablespoons shortening
2/3 cup molasses
2 teaspoons salt
2 packages dry yeast (dissolved in 1/2 cup warm water)
8-10 cups flour (about)

Method: Pour boiling water over oatmeal and shortening; when lukewarm add yeast mixture, molasses, salt, plus 2 cups of flour. Beat well. Gradually add more flour until ready to knead on board. Keep adding flour as you are kneading until dough does not stick to board.

Let rise until double in covered greased bowl.

Put in tins and let rise again. Bake at 350°F. about 45 minutes.

HAZEL COFFEY

Christmas Wreath

Scald 1 cup milk; cool to lukewarm. Combine 5 cups flour, 1/4 cup sugar, 1 teaspoon salt. Cut in 2 sticks margarine. Dissolve 2 packages dry yeast in 1/2 cup warm water. Add yeast, milk, 1 egg, to flour mixture. Beat well and cover tightly. Refrigerate overnight. Roll 1/3 of dough to 9"x22". Brush with melted margarine.

Mix 1/4 cup raisins, 1/4 cup chopped dates, 1/4 cup brown sugar, 1/4 cup walnuts, and 2½ teaspoons cinnamon.

Sprinkle over dough and roll from 22" side (as for jelly roll). Place on greased baking sheet and shape into a 7" circle. Tuck ends inside each other. Make 7 slashes halfway through top of dough. Cover and let rise till double. Bake at 350°F. for 25 minutes.

Cool and frost. Decorate with red and green candied cherries.

BONNIE MCADAM

Bread

4 cups warm water
2 tbsp. salt
1/4 cup sugar
2 cups flour

Add yeast cake, which has soaked in warm water (water should cover yeast cake).

4 cups flour
½ cup melted shortening
6 cups flour

Mix first 4 ingredients with mixer. Then add yeast with water and mix; add shortening and flour. This part will require the use of a wooden spoon. Knead and place in a greased bowl. Let it rise. After rising, put on floured board and shape in loaves. Put in bread pans. Let rise. Bake at 400°F. for 50 to 60 minutes.

MARYANNE MICHAUD

Cakes and Frostings

You must have good material at the start
Or your cake will have a fallen heart.

Lena's Cake

1 pkg. white cake mix
1 pkg. small lemon instant pudding
1 cup cold water
1/2 cup salad oil
4 eggs
1 tsp. lemon extract
1 tsp. vanilla extract

Combine cake mix and pudding. Combine water, salad oil, eggs and flavoring. Add to dry ingredients. (Maple flavoring may be substituted in place of lemon and vanilla.) Bake in ungreased 10x14x2" pan, 350°F. oven, for 35-40 minutes.

LENA NADEAU RECIPE
SUBMITTED BY DIANNE SHEEHAN

Rhubarb Cake

cups flour
1 tsp. baking powder
1/4 tsp. salt
1½ cups brown sugar
1/2 cup margarine
1 egg
1 cup of milk
1 tsp. vanilla
2½ cups rhubarb, cut very fine

Beat all together like regular cake and put in a 13x9" pan.

Topping: 1/2 cup brown sugar
1 tsp. cinnamon

Mix these two ingredients together, then scatter mixture over the top of the cake. Cook in oven at 350°F. for 40 minutes. Serve warm with ice cream.

LORRAINE DESCHENES

Mayonnaise Chocolate Cake

1½ cups sugar
½ cup Hershey cocoa
1 cup mayonnaise
½ tsp. salt
1 tsp. vanilla
2 tsp. baking powder
1 tsp. baking soda
1 cup water
1½ cups flour, or 2 cups

Bake 30-35 minutes at 350°F.

GENEVA DELOGE

Date, Nut and Chocolate Chip Cake

Bowl 1:
1 cup dates, cut in pieces
1½ cups hot water
1½ tsp. soda

Bowl 2:
3/4 cup shortening
1 cup sugar
1 tsp. vanilla
1-3/4 cups flour
3/4 tsp. soda
1/2 tsp. salt

Mix each bowl separately and combine them. Pour 1/2 cup nuts and 1/2 cup chips over batter. Bake at 350°F. for 45-50 minutes.

MELVINA BAKER RECIPE
SUBMITTED BY BERNADETTE GAGNON

Queen Elizabeth Cake

Pour 1 cup boiling water over 1 cup chopped dates and 1 teaspoon soda. Let stand while the following is mixed in the usual manner:

1 cup sugar
1/4 cup butter
1 beaten egg
1 tsp. vanilla
1-2/3 cups flour
1 tsp. baking powder
1/2 tsp. salt
1/2 cup nuts

Bake at 375°F. for 35 minutes in a 9x12" pan. Spread with the following icing:

5 tablespoons brown sugar
2 tablespoons butter
5 tablespoons cream

Boil 3 minutes and spread on cake. Sprinkle with nuts or coconut.

BERNADETTE GAGNON

Date Cake

1 pkg. dates, cut up
1¼ cups hot water. Add to dates and let soak for 1/2 hour.

3/4 cup spry
1¼ cups brown sugar, firmly packed
2 eggs
2½ cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1/2 cup chopped nuts

Cream spry and sugar, add eggs and vanilla. Mix flour, soda, salt and add to cream mixture. Then add dates and nuts. Pour in an 8x13 cake dish. Bake at 350°F. for 35 minutes.

ELIZABETH SURRETTE

Never Fail Chocolate Cake

Cream: 2/3 cup soft oleo
1-3/4 cup sugar

Add: 2 eggs, 1/2 cup cocoa with a bit of oleo, and enough hot water to make a paste. Cream together.

Add: 2½ cups sifted flour
1½ tsp. soda
1½ cups ice water

In 9½x13½" pan bake at 350°F. for 50 minutes.

BENITA JAMESON

Lemon Lush Cake

Crust: 2 cups flour
1/2 lb. butter

Cream together and press into a 9x13" pan. Bake 25 minutes at 350°F. Cool.

Cheese filling: 1 cup confectioners sugar
8 oz. cream cheese, softened
1 cup Cool Whip

Beat cheese and sugar together. Fold in cup of Cool Whip. Spread over crust.

Lemon Filling: 2 small lemon instant pudding and use only 3 cups milk

Mix and let set for 5 minutes (until thick). Spread over cheese filling. Top cake with 6 or 8 ounces Cool Whip and sprinkle with chopped nuts. Refrigerate.

One Egg Yellow Layer Cake

2 cups sifted flour
1¼ cups sugar
2½ tsp. baking powder
1 tsp. salt
1/3 cup shortening
1 tsp. vanilla
2/3 cup milk; another 1/3 cup milk with 1 beaten egg.

Bake in 350°F. oven.

LONA HAMILTON

Chocolate Zucchini Cake

1 stick margarine
1/2 cup cooking oil
1-3/4 cup sugar
2 eggs
1 tsp. vanilla
1/2 cup buttermilk
2½ cups sifted flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
4 tbsp. cocoa
1 tsp. cinnamon
2 cups grated raw zucchini, including rind
1/2 cup semisweet chocolate bits
1/2 cup chopped nuts

Cream margarine and oil with sugar. Beat eggs in, one at a time. Blend in vanilla and buttermilk. Sift the dry ingredients and add slowly to creamed mixture. Stir in zucchini. Pour into greased and floured 9x13" pan. Sprinkle with chocolate bits and nuts. Bake approximately 45 minutes at 325°.

MRS. FRED CARRIGAN

Fruit Cake

2 lb. mixed fruit
1 pkg. raisins
1 pkg. dates
1 pkg. nuts
1 bottle red and green cherries
1 cup shortening
1 cup brown sugar
1 cup white sugar
6-7 cups flour
1 tsp. nutmeg
1/2 tsp. cloves
2 tsp. soda, heaping
1/2 tsp. salt
3 eggs
Vanilla extract
Lemon and cherry juice

Step 1: Flour dates and nuts with flour and spices. Drain whole cherries and add flour. Don't cut the cherries; mix very gently so they won't break.

Step 2: Boil raisins with 2 cups of water for 5 minutes. While cooking, add shortening, sugar, cherry juice, soda and salt.

Step 3: When cool enough, add parts of floured fruit and mix well. Then add lemon, vanilla, eggs and mix again. Then add the rest of fruit. When well mixed, stir in cherries gently. Bake in 275°F. or 300°F. oven. Put a pan of water on the bottom shelf. Bake about 2½ to 3½ hours.

LAURETTA WRIGHT RECIPE
SUBMITTED BY MARYANNE MICHAUD

Cherry Cheese Cake

2 cups graham cracker crumbs
1/2 cup melted margarine

Mix and press into 8x8" pan. Bake 10 minutes at 375°F. Cool.

1 8-oz. pkg. Philadelphia cream cheese
1/2 cup white sugar

Cream above. Prepare 1 envelope Dream Whip or 1 cup Cool Whip. Fold into creamed mixture. Spread creamed mixture over graham crust when cool. Place in refrigerator for 8-10 hours. Before serving, glaze with one can cherry pie filling. Serve.

LORRAINE MORIN

A Great Cheese Cake

4 3-oz. pkgs. cream cheese
2 eggs, beaten
3/4 cup sugar
2 tsp. vanilla
1/2 tsp. lemon juice

*****

1 cup sour cream)
3½ tsp. sugar) Topping
1 tsp. vanilla)

Beat until thoroughly mixed and light the first 5 ingredients. Meanwhile, prepare a graham cracker crust as follows: Crush 12 to 14 graham crackers, roll to crumbs and combine with 1/4 cup melted butter. Press into 9" pie plate and bake 10 minutes at 350°F. Pour the cream cheese mixture into baked pie shell and bake 15 to 20 minutes and top with the following: Sour cream, sugar and vanilla. Return to oven for another 10 minutes. Cool and refrigerate overnight or at least 5 hours. If desired, decorate with strawberries before serving.

MRS. FRED CARRIGAN

Graham Cracker Cream Cake

1 cup sifted cake flour
2 tsp. baking powder
1/4 tsp. salt
1 cup graham cracker crumbs
1/2 cup shortening
1 cup sugar
2 eggs, beaten
1 cup milk
1 tsp. almond extract

Sift first 3 ingredients together; mix with crumbs. Cream shortening and sugar, beat in eggs. Add dry ingredients and liquids alternately. Bake in greased pan 30 minutes at 350°F. Makes 2 (8-inch) layers. Fill with cream filling.

MAMIE DAIGLE

Sour Cream Cheese Cake

1 lb. cream cheese
1 lb. ricotta cheese
1½ cups sugar
4 eggs
3 tbsp. flour
3 tbsp. cornstarch
1/4 cup melted butter, cooled
2 tsp. vanilla
1 pint sour cream
Fruit topping

Mix both cheeses together; add sugar gradually. Beat in eggs one at a time. Add dry ingredients and mix well. Add vanilla and butter and mix well. Fold in sour cream. Pour into ungreased 10" spring form pan. Bake at 325°F. on middle rack for 1 hour. Turn oven off and let bake 2 hours more.

JUNE ANN MACKIN

Easy Cheese Cake

2 8-oz. pkgs. cream cheese
2/3 cup sugar
1 tbsp. vanilla
3 eggs

Beat until smooth; bake in greased pan 30-35 minutes at 350°F. Remove from oven. Cool 10 minutes, then put topping as follows:

1 cup sour cream
1 tbsp. vanilla
2 tbsp. sugar

Place on cheese cake after cooling. Put back into oven for 10 minutes. Serve, plain or with fruit.

TENA SNYDER

Carrot Cake

1 cup oil
2 cups sugar
4 eggs
2 cups flour
2 tsp. soda
2 tsp. cinnamon
½ tsp. salt
3 cups grated carrots (loose)
1 cup chopped nuts
1 cup or less raisins

Mix oil, sugar and eggs; add dry ingredients. Stir in carrots and add nuts and raisins. Pour into greased and floured 9x13 baking pan and bake 1 hour at 300-325°F.

MRS. FRED CARRICAN

Old Fashioned Molasses Cake

1/2 cup shortening
1/2 cup sugar
1 cup molasses
1 egg, beaten
2½ cups flour
2 tsp. allspice
1 tsp. soda
1/2 tsp. salt
1 cup boiling water

Cream shortening and sugar; add molasses, then egg. Sift all dry ingredients, add to the mixture, and last add the boiling water. Bake 45 minutes at 350°F. Pan size about 8x12".

HELEN DUPREY RECIPE
SUBMITTED BY DELIA HAMILTON

Wonder Chocolate Cake

1½ cups flour)
1 cup sugar)
3 tablespoons cocoa)
1/2 tsp. salt)
1 tsp. soda)

Sift these ingredients together. Make 3 holes. Put 6 tablespoons melted shortening in one hole, 1 tablespoon vinegar in second hole, 1 teaspoon vanilla in third hole.

Pour 1 cup cold water over all, mix with fork or mixer till thoroughly mixed. Bake in ungreased pan for 35-40 minutes at 350°F.

RELLA CHESLEY

Tomato Soup Cake

1/4 lb. butter or margarine
1 cup sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 egg, beaten
1 can tomato soup
1 level tsp. baking soda
2 cups flour
1 tsp. baking powder
1/2 cup nuts or dates

Cream together butter, sugar and spices. Add beaten egg, then the can of tomato soup to which the baking soda has been added. Sift baking powder and flour together and add to creamed mixture. Add nuts or dates. Bake in 350°F. oven for 1 hour in loaf or cake pan.

Frosting: Mix 1/2 box or package of powdered sugar with 1 package (small size) of cream cheese.

THERESA F. COTE
WOODVILLE, MAINE

Fruit Cocktail Cake

2½ cups flour
1½ cups sugar
1/2 tsp. salt
2 eggs
1½ tsp. soda
1 tsp. vanilla
1-1/3 cups coconut
1/2 cup walnuts
1 medium can fruit cocktail, juice and all

Mix and pour into greased cookie sheet with an edge on it and sprinkle the top with coconut and nuts and bake 20-25 minutes at 350°F.

Glaze: 3/4 cup sugar
1/2 cup butter
1/4 cup canned milk, undiluted
1/2 tsp. vanilla

Combine all ingredients and bring to a boil, stirring constantly for 3 minutes. Then cool and spread on cake.

KATHLEEN ALBERT

Top Me Twice Cake

Cake: 2 cups all purpose flour
1 cup sugar
1 tsp. soda
1 tsp. salt
1 can (10½ oz.) or 1½ cups crushed pineapple, undrained
1 tsp. vanilla
2 eggs

Toppings: 1/2 cup firmly packed brown sugar
1/2 cup flaked coconut
1/2 cup chopped pecans

Sauce: 1/2 cup butter or margarine
1/2 cup light cream
1/2 cup sugar
1/2 tsp. vanilla

Cake: In large mixer bowl, combine all cake ingredients at lowest speed until blended; beat 2 minutes at medium speed. Pour into 9-inch square pan, which has been greased on the bottom only. Sprinkle with topping. Bake at 350°F. for 45 to 50 minutes until cake springs back when touched lightly in center. Just before cake is done, prepare sauce. Pour over warm cake. Cool before serving.

Topping: Combine all ingredients
Sauce: In small saucepan, melt butter. Blend in remaining ingredients.

Grandma Baker's Date Nut Cake

1½ cups sugar)
1/2 cup Spry or Crisco) Cream together.
2 eggs
2 cups flour
1/2 tsp. salt
1 cup chopped dates)
1 cup water) Combine together to soften
1 tsp. soda)
½ cup nuts
1 tsp. vanilla

Add eggs to creamed sugar and Spry. Add date mixture next; add flour in two additions. Add nuts. Mix well. Place in 9½x8x2" pan (greased) and dust with flour.

DELORES WESTON

Angel Gingerbread

1 egg, well beaten
1/2 cups sugar
1/4 cup butter
1/4 cup molasses
1 cup sifted flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1/2 cup bpiling water

Cream butter and sugar, add egg and beat until creamy; add molasses. Mix dry ingredients and add to creamy mixture. Add boiling water. Bake at 350°F. for 20 minutes or until it springs back.

DOT AMBROSE

Carrot Cake

Sift: 2 cups sugar
2 cups flour
1 tsp. soda
1 tsp. salt

Beat in 1 cup and 1 tablespoon cooking oil
4 eggs
3 cups grated carrots
1 tsp. cinnamon

FROSTING:
1 stick butter
1 8-oz. pkg. cream cheese
1 box confectioners sugar
1 cup chopped walnuts
Enough milk to spread easily.

Bake at 350°F. for 25-30 minutes.

KATHY HALE

No Bake Chocolate Cake

3 cups flour
2 cups sugar
1/3 cup cocoa
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 tsp. vinegar
3/4 cup Crisco oil
2 cups cold water

Bake in 9x13" pan at 350°F. for 45-50 minutes. Very good and it will keep for days.

ANNA DISHON

Pistachio Cake

1 pkg. white or yellow cake mix
1 pkg. instant pistachio pudding
4 eggs
1 cup orange juice
1/2 cup oil

Mix all ingredients together. Beat until smooth. Pour 2/3 of batter into a well greased and floured cake pan. To remainder of batter add 3/4 cup of Hershey chocolate syrup. Mix well; pour over batter and cut with knife. Bake at 350°F. for 1 hour and 10 minutes.

KAY ROACH RECIPE

Red Velvet Cake

Cream 1½ cups white sugar, 1/2 cup shortening, add 2 eggs, one at a time. Cream with the above ingredients. Blend in 1 tablespoon cocoa, 2 ounces red food coloring; add 2½ cups sifted flour, alternately with 1 cup buttermilk. Fold in 1 tablespoon vinegar, 1 teaspoon vanilla, 1 teaspoon soda. Bake 45-50 minutes in 350°F. oven. Frost with Whoopie Pie Filling: Cook until thick 3 tablespoons flour and 1 cup milk, cool until lukewarm. Cream 1/2 pound butter or margarine and 1 cup sugar. Add cooked mixture slowly and beat until it stands in peaks; fold in 1 teaspoon vanilla.

RELLA CHESLEY

Quick Coffee Cake

2 cups Master Mix (see below)
1 cup cut-up dates
2 tbsp. sugar
2 tbsp. orange rind

Combine all ingredients and add:

3/4 cup milk
1 beaten egg

Grease and flour an 8x8" pan. Place mixture in pan, make small hole in batter and fill with 1/2 tsp. of jam or jelly. Bake at 375°F. for 25 minutes.

MASTER MIX DOUGH:

9 cups flour
1/4 cup sugar
2 cups shortening
1/4 cup baking powder
1 tsp. salt

Mix all ingredients as you would for pie dough. Store in a covered container. Keeps indefinitely.

For GRIDDLE CAKES -

3 cups Master Mix
1 egg
1-1/2 cups milk

Blend these 3 ingredients only until moist.

For DUMPLINGS -

3 cups Master Mix
3/4 cup milk

For BISCUITS -

3 cups Master Mix
2/3 cup milk

For MUFFINS

3 cups Master Mix
1 egg
Desired fruit
1 cup milk
2 tbsp. sugar

Bake at 375°F. for 20-25 minutes.

VARIATION ON BISCUITS -

Dip top of each biscuit with melted butter and coat with instant chopped dry onion. Lay in pan, slightly overlapping each slice. Bake at 375°F. for 10-12 minutes.

PRISCILLA COLLINSWORTH

Vodka and Anisette Liqueur Cake

1 orange cake mix (Duncas Hines)
1 3-3/4-oz. package instant vanilla pudding
4 eggs
1/2 cup cooking oil
1/2 cup orange juice
1/2 cup Vodka
1/2 cup Anisette

Mix all together with spoon, then beat with electric beater for five minutes. Bake at 350°F. for 45 minutes in well-greased angel cake pan. Let cool in pan before removing. When very cool sprinkle with sifted powdered sugar. Very easy to make and very good.

YVONNE THIBODEAU

Coffee Ring

1/2 cup shortening
1 cup sugar
2 eggs
1 cup sour milk
2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

TOPPING: 1/2 cup chopped nuts
1 tsp. cinnamon
1/4 cup brown sugar

Cream shortening and sugar, add eggs, add rest of ingredients. Put 1/2 batter in greased tube pan. Sprinkle half of topping over the batter, add the rest of batter and sprinkle rest of topping on. Bake at 350°F. for 45 minutes.

PAT ROULEAU

Coffee Cake

1/2 cup sugar
1/3 cup shortening
1 egg
3/4 cup milk
1/4 tsp. salt
2 cups flour
3 tsp. baking powder

Combine and beat first 4 ingredients. Sift flour, salt and baking powder and add to other ingredients. Beat well. Spread in greased 8x8x2" pan and sprinkle with topping: 1/2 cup sugar, 1/2 cup flour, 1/4 cup oleo, 1/2 teaspoon cinnamon (mixed together). Add 1/2 cup chopped nuts. Sprinkle evenly over coffee cake batter. Bake at 400°F. for 25 minutes.

SUSAN PAGE

Polynesian Cake

1 white or yellow cake mix
1 3-oz. package instant vanilla pudding
1 small package of cream cheese
1 20-oz. can crushed pineapple
1 pint medium cream
5-6 tbsp. granulated sugar
1-2 tsp. vanilla
1 jar Marischino cherries

Bake in oblong cake pan according to cake directions.
Mix 3 oz. of vanilla pudding with 1/2 the required amount of milk.
Add cream cheese to this pudding.
Frost cake with this mixture.
Drain crushed pineapple and put on top of pudding mixture.
Whip cream with vanilla and sugar until stiff.
Frost entire cake - top and sides - with whipped cream. Top cream with halved cherries. (Nuts and coconut may also be added to the cake mixture.)

PEGGY DAIGLE
DEBBIE BOUCHARD

Gingerbread

Mix: 1/2 cup soft shortening
2 tbsp. sugar
1 egg

Blend in:
1 cup molasses
1 cup boiling water.

Sift together:
2¼ cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. ginger
1 tsp. cinnamon

Bake 45-50 minutes in 325°F. oven.

EUNICE PAGE

Berry Gingerbread

1 tsp. soda
1 cup sugar
1 egg
1/2 cup shortening
2 cups flour
1 cup sour milk
1 tsp. ginger
1/2 tsp. salt
1 tsp. cinnamon
1 cup blueberries
3 tbsp. molasses

Bake at 350°F. for 30-45 minutes.

GENEVA DELOGE

Whiskey Cake

1 pkg. Deluxe Yellow cake mix (Duncan Hines)
1 pkg. instant vanilla pudding
1/2 cup Crisco oil
1 cup water
4 eggs
1 cup chopped walnuts

Blend and beat 2 minutes on medium speed. Bake in greased and floured tube or bundt pan. Bake at 350°F. for 50 to 60 minutes, or until cake springs back when lightly touched.

Glaze: 1 stick oleo, 1/2 cup sugar, melted together. Add 1/2 cup whiskey to this. Pour on cake the last 5 minutes of baking. Cool 25 minutes. Remove from pan and place top side up. Cool. Store in refrigerator for 24 hours.

MARYANNE MICHAUD

Dump Cake

Spread in a 9x13" pan:

1 can crushed pineapple, then spread
1 can cherry pie filling or blueberry, on top of pineapple.

Spread the dry mix of 1 package of yellow or white cake on top of cherry filling.

Spread on top of the cake mix 1 stick of oleo cut in pieces.

Sprinkle nuts on top.

Bake at 350°F. for about 45 minutes. This is more a pudding type cake. Serve with whipped topping, cream, or ice cream.

MARYANNE MICHAUD

Mississippi Mud Cake

1/4 cup cocoa
2 sticks oleo
2 cups sugar
1½ cups flour
4 eggs
1 cup nuts
1 tsp. vanilla
1 cup coconut

Melt oleo and add cocoa. Mix well. Add remaining ingredients and mix well. Pour into a 9x13" greased pan and bake at 350°F. for 30 minutes.

BERNADETTE GAGNON

Banana Split Cake

1. 2 cups graham cracker crumbs
   1 stick oleo, melted

   Mix these ingredients together and pat into a 13x9" pan.

2. Beat for 20 minutes
   2 eggs
   2 cups confectioners sugar
   2 sticks softened oleo
   1 tsp.vanilla

   Pour this mixture over crust.

3. Slice 4 bananas lengthwise and lay them side by side on sugar mixture. To keep bananas from darkening, dip them in lemon juice.

4. 1 cup crushed pineapple (well drained). Spoon this over bananas. Cover with 9 oz. container Cool Whip. Garnish with nuts and cherries. Let set in refrigerator at least 4 hours.

MARY CIVIELLO

Banana Cake

2¼ cups flour
1¼ cups sugar
2½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
½ cup shortening
1½ cups mashed bananas (4-5)
2 eggs
1 tsp. vanilla

Mix altogether, pour into greased round cake pan. Bake at 350°F. for 40-50 minutes.

PAM ETHIER

Raspberry Nut Cake

2 cups flour
1½ tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ cup nuts
1 cup raspberries
½ cup shortening
1½ cup sugar
3 eggs
3/4 cup butter or sour milk
1 tsp. vanilla

PINK RASPBERRY FROSTING
1/3 cup margarine
1/2 tsp. salt
3 cups confectioners sugar
2 tbsp. pureed raspberries
2-3 tbsp. hot cream (evap. milk)
1 tsp. vanilla
Mix well.

Blend shortening, sugar, and eggs. Add dry ingredients, alternately with milk and vanilla. Mix and add nuts and raspberries. Bake in two 9" round pans, or one oblong pan, for 30-40 minutes in 350°F. oven.

TAMMY LUGTIG

Chocolate Mayonnaise Cake

1 cup sugar
1/2 cup mayonnaise
1 egg
1 tsp. vanilla
1-3/4 cups flour
8 tbsp. cocoa
1/4 tsp. cinnamon
1/2 tsp. salt
1 tsp. soda
3/4 cup warm water

Mix together and put in a 5x9" loaf pan. Bake at 350°F. for 30 minutes.

TAMMY LUGTIG

Apple Pie Cake

1/4 cup butter or margarine
3/4 cup sugar
1 egg
1 cup flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1/8 tsp. cloves
1 tsp. vanilla
2 cups chopped apples
1/2 cup chopped nuts

In a 3-quart pan, melt butter over medium heat. Remove from heat. Blend in sugar and egg. Add remaining ingredients and mix until blended. Turn into greased and floured 9" or 10" pie pan. Bake at 350°F. for 40-45 minutes, or until top springs back.

BERNADETTE GAGNON

Blueberry Cake

2 cups sugar
1 stick oleo, melted
3 eggs, beaten
1½ cups sour milk
1 tsp. soda (in sour milk)
3½ cups flour.

Mix all ingredients together and fold in 1 quart blueberries. Bake at 350°F. for 30-40 minutes or until done.

BETTY PAGE

Midnight Cake

2 eggs, beaten
1¼ cups sugar
½ cup Crisco oil
1 cup hot water
½ cup cocoa (in the hot water)
1½ cups flour
½ tsp. salt
1 tsp. soda
1 tsp. baking powder

Bake at 350°F. for 30 minutes.

BETTY PAGE

Carrot Cake

Blend together:
4 eggs
1-1/4 cups oil
2-1/2 cups sugar

Sift together
2 cups flour
2 tsp. soda
2 tsp. cinnamon
1/4 tsp. salt

Combine all ingredients together, fold in 1 package grated carrots. Bake at 350°F. for 35-40 minutes.

ICING: Combine and beat until stiff 8 tbsp. oleo, 8 oz. cream cheese, 1 tsp. vanilla. Gradually add 1 lb. confectioners sugar and 2 tablespoons milk. Fold in 2 oz. chopped nuts.

EVA PAGE

Chocolate Cream Cheese Cake

Filling: 1 8-oz. pkg. cream cheese
2 tbsp. butter
1/4 cup sugar
1 tbsp. cornstarch
1 egg
2 tbsp. milk

In large bowl: 1 chocolate cake mix (mix it up); pour 1/2 of cake batter in a greased 9x13" pan. Then pour filling on top and pour rest of cake batter over it. Bake at 350°F. for 40 minutes. Let cool and frost with chocolate frosting.

PAM ETHIER

Cheese Cake

Grease and refrigerate 10" spring pan.

1st layer: 1½ cups graham cracker crumbs
1/4 cup sugar
1/4 cup melted butter

Mold into bottom and sides of pan.

2nd layer: 1 lb. cream cheese
1/2 cup sugar
1/2 cup eggs
3/4 tsp. vanilla

Combine and mix for 2-3 minutes. Pour into crumb-lined pan. Bake in preheated 375°F. oven for 20 minutes. NOTE: One minute before time is up, raise temperature to 475°F. Remove from oven and let stand at room temperature for 15 minutes.

3rd layer: 1 pt. sour cream
1/4 cup sugar
1 tsp. vanilla

Mix until well blended. Pour evenly over 2nd layer. Bake at 475°F. for 10 minutes. Remove and let stand at room temperature for 5-6 hours before removing from pan. Do not cut until the following day.

ESTE BEAULIEU

Tomato Soup Cake

1 tbsp. butter
1¼ cups sugar
1 egg
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 tsp. baking powder
1-1/3 cups all purpose flour
1/2 cup nuts
1/2 cup seedless raisins
1 tsp. baking soda
1 can tomato soup (10-3/4 oz.)

Cream butter and sugar. Add egg and spices. Sift baking powder and flour 3 times. Add nuts and raisins to flour. Mix well. Add baking soda to tomato soup and add to creamed mixture. Bake in 7x3x10 well-greased square loaf pan in moderate (350°F.) oven 20 to 30 minutes. Spread with butter frosting or sprinkle with confectioners sugar.

EVELYN LABUN

Tomato Soup Cake

Blend 1 cup shortening with 1 cup sugar. Dissolve 1 teaspoon baking soda in a cup of tomato soup (can), and mix with above.

Sift 2 cups cake flour, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1/2 teaspoon cloves, and 1 teaspoon nutmeg together. Sift into soup-shortening-sugar mixture.

Soak 1 cup seedless raisins for 30 minutes, stir into them 1 cup finely chopped nuts and blend with above mixture.

Put into 13x9" well-buttered pan. Bake at 350°F. for 50 to 60 minutes.

Frosting: Blend 2 3-ounce packages cream cheese with 3 cups powdered sugar and 2 teaspoons vanilla. Spread thickly over cake and you really have a great cake.

MARJORIE LYONS

Pumpkin Cake

Sift together:
3 cups flour
2 tsps. cinnamon
1 tsp. salt
2 tsp. soda
2 tsp. baking powder

Mix together:
2 cups sugar
4 eggs
1½ cups cooking oil
2 cups pumpkin (sm. can)

Bake in ungreased pan at 350°F. for 30-45 minutes. Frosting: 1 beaten egg; 1 package confectioners sugar; 1 stick oleo; 1 tsp. vanilla.

THERESA HEBERT

Apple Cake

2 cups flour
1 tsp. cinnamon
1 tsp. baking soda
Pinch salt
1/2 cup chocolate bits
3 cups apples
3/4 cup Crisco oil
1 cup sugar
2 eggs
2 tsp. vanilla
1/2 cup walnuts

Using wooden spoon only, mix together well the oil, sugar and eggs. Add vanilla, nuts and chocolate bits and mix. Then fold in apples. Mixture will be very thick. Use a greased tube pan and bake at 325°F. for 1 hour until done.

RACHEL STE CROIX

Waldorf Astoria Red Cake

1/2 cup Crisco)
1½ cups sugar) Cream

Add 2 eggs and continue to cream. Make a paste of 2 1-ounce bottles of red food coloring and 2 teaspoons cocoa. Add to creamed mixture.

Sift 2½ cups flour and 1 teaspoon salt. Add alternately with 1 cup buttermilk. Add 1 teaspoon vanilla. Mix 1 teaspoon soda and 1 tablespoon vinegar. Add to other mixture. Bake 30 minutes at 350°F.

Frosting: 1 cup milk, 1/2 cup flour - mix and cook until bumpy paste. Set aside and cool.
1/2 cup butter
1/2 cup Crisco
1 cup sugar
1 teaspoon vanilla

Cream shortening, add sugar. Beat 4 minutes with paste.

ESTHER MORRIS

Molasses Cake

½ cup sugar
2 eggs
1 cup molasses
½ cup lard or Crisco
2 cups flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
½ tsp. ginger
½ tsp. salt
1 cup hot water (last)

Bake at 350°F. until done.

NANCY LYONS

Dark Chocolate Cake

First cut dates: 1 cup. Pour 1¼ cups boiling water over dates. Beat 2 eggs, add 1 cup sugar and beat. Add 3/4 cup Crisco oil.

Measure: 2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tablespoon cocoa

Add date mixture to beaten egg mix, stir with spoon. Add flour, mix with spoon until mixed in and then beat with mixer. Pour into pan.

Topping: 1/4 cup sugar
1/2 cup nuts
1 6-oz. pkg. chocolate bits

Bake at 350°F. for 35 minutes.

ESTHER MORRIS

Rhubarb Cake

1/2 cup shortening
1½ cups sugar
1/2 teaspoon salt
1 egg
2 cups, plus 1 tablespoon, flour
1 tsp. soda
1 cup sour milk or buttermilk
2 cups rhubarb, cut thin

Bake 40 minutes at 350°F. in 9x13 pan.

Topping: 1/3 cup sugar
1 teaspoon cinnamon
1/3 cup walnuts

EVELYN LABUN

Molasses Blueberry Cake

Cream and add to below: 1/2 cup of oleo
1 cup of sugar

1 egg
2 cups flour
1 tsp. soda
1 tsp. ginger
1½ tsp. salt
1 tsp. cinnamon
3 tsp. molasses
1 cup sour milk
2 cups blueberries

Mix above ingredients to oleo and sugar, except berries. Add berries last and stir in good. After cake is in pan, sprinkle 5 tablespoons of sugar over top and bake for 35 minutes at 350°F.

PEGGY BOUCHER

"Hummingbird" Cake

3 cups flour
2 cups sugar
1 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon
1½ cups Crisco oil
3 eggs
1½ tsp. vanilla
1 big can chunk pineapple
2 cups chopped bananas
1 cup chopped walnuts

Grease and flour angel food cake pan. Heat oven to 350°F. Mix by hand, do not beat. Cook 1 hour, 15 minutes; let cool. Do not invert pan while cooling.

Frosting: 1-8oz. pkg. cream cheese
1 stick oleo
1 tsp. vanilla
1 box confectioners sugar

RELLA CHESLEY

Party Cake

1 pkg. yellow Duncan Hines cake mix
8 ounce package cream cheese
9 ounce container cool whip
Large can well-drained crushed pineapple
Small bottle cherries
1/2 cup coconut
Nuts (about 1/2 cup)
1 pkg. vanilla instant pudding
1 cup milk

Bake cake mix (as directed on package) in Jelly Roll pan or broiler pan. Cool. Dissolve pudding mix in 1 cup milk; set aside. Cream the cream cheese and cool whip, beat with a spoon, add pudding and beat some more. Spread on cool cake. Spread on top of cream mixture the drained pineapple, then coconut and nuts and cherries. Drain pineapple overnight so it will be well drained.

RELLA CHESLEY

Apple Cake

Mix well: 1½ cups sugar
1 cup vegetable oil
1 tsp. vanilla

Pour batter into tube pan (greased), sprinkle top with a cinnamon sugar mixture. Bake 50 minutes at 350°F.

Add: 3 eggs (1 at a time)
2 cups flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 cup chopped apples (about 3)
1/2 cup nuts (optional)

RELLA CHESLEY

Oatmeal Cake

1 cup rolled oats
1¼ cups boiling water
1/2 cup shortening
1 cup white sugar
1 cup brown sugar
1/2 tsp. nutmeg
1 cup raisins (optional)
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs
1½ cups flour
1 teaspoon baking soda
1½ teaspoons cinnamon

Pour boiling water over oats and let stand about 30 minutes. Grease 13x9" pan. Cream shortening, add salt and vanilla. Add both sugars gradually. Add eggs one at a time, beating well after each addition. Sift dry ingredients together and add alternately with oatmeal mixture. Bake 45 minutes at 350°F.

RELLA CHESLEY

Christmas Cake

1 bottle cherries (8 oz.)(Diced)
1 cup walnuts, crushed
2 sticks of butter
1 box confectioners sugar
4 whole eggs
2 packages of coconut (7 oz.)
3 cups flour
1/2 tsp. baking powder
1/2 tsp. salt
1 cup cold water

Beat butter, sugars, eggs, add 4 egg yolks and water. Add flour, baking powder and salt. Stir in cherries, nuts, coconut and vanilla. Fold in egg whites very slowly. Bake at 350°F. for 1 hour and 10 minutes.

PEGGY BOUCHER

Light Lemon Cake

Beat 2 eggs until light, then beat in one cup sugar, slowly. Mix 1/2 cup milk with 4 tablespoons melted butter, place on stove and let come to a boil. Beat in egg mixture. Mix 1 teaspoon lemon flavoring, 1 cup of sifted flour, 2 teaspoons baking powder. Beat in egg mixture. Bake at 300°F. for 25 minutes. Frost if desired.

CARLENE MICHAUD

Hot Milk Sponge Cake

1 cup flour
1 tsp. baking powder
3 eggs
1 cup sugar
2 tsps. lemon juice
6 tbls. hot milk

Mix altogether and bake 35 minutes at 350°F.

TINA MAY NICHOLSON

Carrot Cake

1½ cup oil
2 cups sugar
3 eggs
2 cups grated carrots
1 cup drained crushed pineapple
2½ cups flour
1 cup nuts
1 tsp. soda
1/2 tsp. salt, cinnamon, vanilla

Grease and flour cake pan (round). Bake 45 minutes at 350°F.

PHYLLIS GOODINE

Scotch Cakes

1 cup butter
4½ tbsp. icing sugar
2½ tbsp. cornstarch
1½ cup flour
Vanilla

Bake 20-25 minutes at 325°F. in ungreased pan.

EVA WHORTON

Fruit Cake

1 pkg. seedless raisins
2 cups boiling water
2 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
2 cups sugar

Boil 10 minutes. Take off and add 1/2 cup of shortening, let cool.

Add: 2 tsps. soda - dissolved in 1/4 cup of cold water
4 cups flour
1 tsp. lemon extract
1/2 to 1 cup nuts
Jar of cherries, cut in halves.

Bake 1 hour at 350°F. (2 bread pans)

JOANNE FARMER

White Fruit Cake

1½ cup white sugar
3/4 cup Crisco
2 eggs
2 cups crushed pineapple
3 cups flour
2 tsp. cream tartar
1 tsp. soda
1 tsp. salt
1 tsp. lemon extract
1 small jar cherries
1 small jar candied fruit

Mix and bake 1½ hours at 275°-300°F. oven. Makes 2 loaves.

PHYLLIS GOODINE

Apple Crumb Coffee Cake

1-3/4 to 2-1/4 cups unsifted flour
1/2 cup sugar
1/2 tsp. salt
1 pkg. active dry yeast
1/4 cup milk
1/4 cup water
1/3 cup margarine
2 eggs (room temperature)
2 large apples, cored and sliced
2/3 cup sugar
1/2 cup unsifted flour
2 teaspoons ground cinnamon
6 tablespoons margarine

In a small bowl thoroughly mix 1 cup flour, 1/2 cup sugar, salt, and undissolved active dry yeast.

Combine milk, water and 1/3 cup margarine in saucepan. Heat over low heat until liquids are very warm (120°F.-130°F.) Margarine does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Spread evenly in well-greased 9-inch square pan. Arrange apple slices evenly over batter. Combine 2/3 cup sugar, 1/2 cup flour, cinnamon and 6 tablespoons margarine; mix until crumbly. Sprinkle over apples. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 375°F. 35 to 40 minutes, or until done. Cool in pan 10 minutes. Remove from pan and cool on wire rack. Makes 1 9-inch cake.

VINA MICHAUD

Pumpkin Roll

3 eggs
1 cup sugar
1 tsp. lemon juice
2/3 cup pumpkin
3/4 cup flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
Chopped nuts

Beat eggs 5 minutes. Add sugar, lemon juice and pumpkin. Fold in remaining ingredients except nuts. Spread on greased cookie sheet. Sprinkle with nuts, if desired. Bake at 375°F. for 15 minutes. Remove from cookie sheet immediately and roll in towel. Cool. Spread unrolled dessert with filling and roll again. Filling:

8 oz. cream cheese, softened
2 cups confectioners sugar
4 tsp. butter, softened
1 tsp. vanilla

Mix until smooth. Spread on flattened pumpkin roll.

ANNE SMART

Graham Cracker Roll

1/2 cup cream
1/2 lb. marshmallows, cut in small pieces
3/4 cup nut meats, chopped
1/2 lb. dates, cut fine
3 cups graham cracker crumbs

1. Mix cream, marshmallow, nut meats, dates and cracker crumbs. (Reserve 1/2 cup crumbs for the top.)
2. Sprinkle 1/2 cup crumbs on waxed paper.
3. Place the dough on the crumbs and make a roll.
4. Roll up tight in waxed paper.
5. Put into refrigerator to chill.
6. Serve with whipped cream.

Serves 6.

EVELYN MICHAUD

Chocolate Cream Roll

2 cups whipping cream
½ cup sugar
1 tsp. vanilla
30 chocolate wafers

Whip cream; add sugar and vanilla. Spread about 1 tablespoon whipped cream evenly over a chocolate wafer, then place another wafer above it. Repeat until all cookies have been used. Lay roll lengthwise in a 10x4x2-3/4" dessert pan; completely cover it with remaining whipped cream. Chill 8 hours. Cut slices diagonally across roll; serve with chocolate sauce. Serves 6-8.

EVELYN MICHAUD

Pineapple Cheese Cake

1 large can crushed pineapple
3 large packages Philadelphia cream cheese
1½ pints sour cream
5 eggs
1 tsp. vanilla
1½ cups sugar

Prepare graham cracker crust as directed on package.

Drain pineapple, mix cream cheese and eggs together until smooth, add vanilla, sugar, sour cream and 1/2 can of the pineapple. Generously grease spring form pan and use just enough crumbs to cover bottom and sides of pan. Pour cheese mixture into pan, put remainder of pineapple on top and sprinkle with cinnamon. Bake at 375°F. for 40 minutes, turn oven off and leave cake in oven for 1 hour. Cool in refrigerator 4-5 hours before removing from pan.

et cream cheese set out for a few hours to soften. Use mixer for few minutes but don't whip. Mix by hand if possible. Delicious d rich!

BERNADETTE GAGNON

Aloha Loaf

1 cup margarine or butter
2 cups sugar
4 eggs
1 cup mashed ripe banana
4 cups flour
2 tsp. baking powder
1 tsp. soda
3/4 tsp. salt
1 can (15½ oz.) crushed pineapple
1 cup shredded coconut

Cream margarine until light and fluffy. Add eggs and mix well. Stir in banana. Sift together flour, baking powder, soda and salt. Add to creamed mixture. Then mix well.

Fold in undrained pineapple and coconut.

Pour into greased and floured 9x5" loaf pans. Bake in moderate oven (350°F.) for 1 hour and 10 minutes or until the bread tests done.

Remove from pan to cool. This bread may be frozen.

ANN TANOUS

Excellent!

Blueberry Cake

1/3 cup shortening
3/4 cups sugar
1 egg
1/2 cup milk
3/4 tsp. salt
2 cups flour
2 tsp. baking powder
1 tsp. vanilla
2 cups blueberries

Topping: 1/2 cup brown sugar
1 tsp. cinnamon
1/4 tsp. salt
1/4 cup flour
1/4 cup oleo

Cream shortening and sugar. Add egg. Combine flour, salt and baking powder and mix alternately with milk. Add vanilla and blueberries. Put in 9" square pan. Put the topping on.

Bake at 350°F. for 40 minutes.

MARIA LYNCH

Strawberry Angel Food Dessert

1 3-oz. pkg. strawberry flavored jello
1 10-oz. pkg. sliced frozen strawberries
1 tbls. sugar
Pinch of salt
1/2 10" angel food cake, torn in pieces
1/2 pint whipping cream

1. Dissolve gelatine in 1½ cups boiling water. Stir in thawed strawberries, sugar, salt. Cool until it begins to thicken.

2. Fold in the cream, whipped.

3. Cover bottom of 9" pan with half the torn angel food cake; pour over half strawberry and cream mixture; make another layer of rest of the torn cake; pour over remaining strawberry-cream mixture.

4. Refrigerate 4 to 5 hours to set. Cut into tempting squares. Garnishing is optional.

JUNE RAYMOND

Jello Mold

9 oz. container cool whip
1 small package orange jello
1 small can crushed pineapple (drained)

Stir up all ingredients and put in mold. Leave in refrigerator overnight.

RELLA CHESLEY

English Triffle

1 lb. cake or angel food cake
1 box vanilla wafers
2 pkgs. jello
1 pkg. vanilla pudding
3 or 4 bananas
Chopped nuts
Whipped cream

1. Mash cookies with rolling pin
2. Break cake apart
3. Make pudding; mix with cookies and cake
4. Press together in bottom of bowl
5. Put in refrigerator to harden - 1 hour
6. Layer of nuts and bananas
7. Make jello and pour very slowly on top
   Put in refrigerator for about 1 to 1½ hours until hard
   Layer bananas and nuts
9. Make jello - same as #7 and #8
11. Repeat #9
12. Put in refrigerator until cold.

SUE DEMERS

Blueberry-Orange Nut Bread

3 cups all-purpose flour
3/4 cups sugar
1 tbls. baking powder
1 tsp. salt
1/4 tsp. baking soda
3 eggs
1/2 cup butter or margarine, melted
1/2 cup milk
1 tbls. grated orange peel
2/3 cup orange juice

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1 cup fresh, frozen, or drained canned blueberries
1/2 cup chopped walnuts

In mixing bowl stir together the all-purpose flour, sugar, baking powder, salt, and baking soda. Beat together the eggs, melted butter or margarine, milk, grated orange peel, and orange juice. Stir the butter mixture into the flour mixture, stirring just till dry ingredients are moistened. Fold in the blueberries and walnuts.

Pour batter into a greased 9x5x3" loaf pan. Bake at 350° till golden brown, 60 to 70 minutes. Remove from pan; cool. Wrap in foil and store overnight before slicing.

VINA MICHAUD

Creamy Frosting

1 cup granulated sugar)
1 stick oleo) Cream together.

1/2 cup shortening)
3 tbsp. flour) Add; mix well.

1/2 cup warm milk (not hot)
1 tsp. vanilla

KATHLEEN ALBERT

Faye's White Frosting

1 cup milk) Cook on stove;
4 tbsp. flour) cool in refrigerator.

Add 1/2 cup soft oleo and 1/2 cup shortening; beat.

Add slowly: 1 cup sugar and flavoring.

Beat well.

FAYE SLEEPER
SHERMAN MILLS, MAINE

Powdered Sugar White Frosting

1/4 lb. soft oleo
2 cups powdered sugar
2 tbsp. cream
1/8 tsp. salt
1 tsp. vanilla

Put all together; beat until creamy.

VERA MACDONALD
SHERMAN STATION, MAINE

Jiffy Fudge Frosting

1 cup chocolate bits 1/3 cup evaporated milk

Bring water in double boiler to a boil; remove from heat and melt bits in top over hot water. When completely melted, add hot milk and mix until smooth and glossy. Can sprinkle with nuts.

NELLIE PRATT

Fluffy Frosting

1 cup brown sugar
3 tbsp. Karo syrup
2 tbsp. water
1 egg white

Put all ingredients in a dish and beat. Very "gooey".

NELLIE PRATT

Vanilla Glaze for Angel Food Cake

2 cups sifted confectioners sugar. Heat
2 tablespoons milk and
2 tablespoons butter over low flame, stirring constantly--
add it to sugar--beat until creamy; add 1/2 teaspoon vanilla.

NELLIE PRATT

Cream Cheese Frosting

1 3-oz. package cream cheese, softened
1 tbsp. butter or oleo
2 cups powdered sugar
1 tsp. vanilla

In small bowl combine cream cheese, butter, vanilla. Beat with electric mixer at low speed until smooth. Gradually add sugar. Continue beating until fluffy.

PRISCILLA COLLINSWORTH

Cream Cheese Frosting

1 stick butter or margarine
1 8-oz. package cream cheese
2 teaspoons vanilla
1 package (1 lb.) confectioners sugar

Beat shortening with cream cheese and vanilla. Gradually beat in sugar. If mixture becomes too thick, add a little milk. Spread on cooled cake.

MRS. FRED CARRIGAN

Children's Section

What are little girls made of?
Sugar and spice and everything nice.

What are little boys made of?
Snips and snails and puppy dogs tails.

Children's Recipes

Souper Diddy

1/2 lb. grated cheese (2 cups)
1 can tomato soup, condensed
3 tbsp. water
1/2 tsp. salt
Little red pepper
Toast or toasted crackers

Melt cheese over low heat. Add soup, water, salt and red pepper. Stir and heat. Serve on crackers or toast.

Easy Candy

1 cup honey
1 cup dry milk powder
1 cup peanut butter
Chopped nuts

Mix together and shape into small balls. Roll in chopped nuts or colored sprinkles. Makes 36 balls.

Brown Sugar Peanut Sticks

3/4 cup margarine
1/2 cup confectioners sugar
1/4 cup brown sugar
1 tsp. vanilla
2 cups flour
1 cup peanuts, chopped

Cream margarine and add sugars and vanilla. Mix well. Add flour gradually. Mix thoroughly. Stir in peanuts. Chill. Shape into sticks 3" long by 1/2" in diameter. Place on ungreased baking sheet. Bake until lightly browned; 15 to 18 minutes in a 350°F. oven. If desired, frost and sprinkle with chopped nuts. Yield: 5 dozen.

Scotchies

1 cup butterscotch bits
1/4 cup peanut butter
2½ cups corn flakes

Melt bits and peanut butter in double boiler. Pour over corn flakes. Mix together. Shape by teaspoon as desired onto wax paper. Chill.

Peanut Butter Chews

16 large marshmallows
1 cup crunch style peanut butter
3 tsp. margarine
2 tsp. milk
1 tsp. vanilla
1 cup flaked coconut
1 cup quick cooking rolled oats (uncooked)
Whole peanuts

Melt marshmallows, peanut butter and margarine over low heat. Add milk and vanilla; stir well. Remove from heat. Stir in coconut and oats (Mixture will be very stiff). Drop from teaspoon onto waxed paper. Decorate with whole peanuts. Chill thoroughly. Yield: 3½ dozen.

Heavenly Bars

2 cups graham cracker crumbs
2 cups sweetened condensed milk
2 cups nuts
2 cups chocolate bits

Mix above ingredients together and spread in a buttered tin (13x9x2"). Bake at 350°F. for 25 to 30 minutes. While still warm, cut and roll in confectioners sugar.

Penuchi Cookies

1/2 cup margarine
2 tbsp. brown sugar, or
2 tbsp. cocoa
1/2 cup milk
3 cups, uncooked, quick cooking oatmeal
2 cups granulated sugar

Place the margarine, brown sugar (or cocoa if you want fudge cookies), granulated sugar and milk in a saucepan. Bring to a boil, slowly, stirring constantly and allow to boil for 1 minute. Remove saucepan from heat and add oatmeal and peanut butter. Stir until mixture is thick enough to drop from a spoon. Drop on waxed paper and allow to cool and harden. You will have to work fast as it hardens quickly. It does not need to be baked.

Porcupines No. 1

1 cup sugar
1 8-oz. pkg. dates
1/2 cup oleo
1 tsp. vanilla
Dash salt
3 cups Rice Krispies
Coconut

Cook sugar, dates and oleo until mixed. Cool slightly. Add vanilla and salt. Pour over rice krispies. Mix well. Butter fingers and roll into small balls. Roll in coconut and chill.

Porcupines No. 2

1 cup creamy peanut butter
1/2 cup sweetened condensed milk
1/4 cup confectioners sugar
1/2 cup finely chopped salted peanuts

In a bowl, blend peanut butter, condensed milk and confectioners sugar together thoroughly with a wooden spoon, then knead with hands. Divide the candy mixture into small pieces. Roll each piece into a ball about 1" in diameter, then roll candy balls in chopped peanuts.

Marshmallow Krispie Squares

1/2 cup oleo 1/2 lb. marshmallow 5 cups Rice Krispies

Melt oleo in large saucepan. Add marshmallows and cook over low heat. Stir constantly until marshmallows are melted and mixture is well blended. Remove from heat. Add rice krispies and stir until well coated with marshmallow mixture. Press warm mixture into buttered 9x13" pan. Cut into 2-inch squares when cool.

Peanut Butter Flake Bars

1/2 cup sugar
1 cup peanut butter
1/2 cup corn syrup
3 cups corn flakes
1 cup chocolate bits

Heat sugar and corn syrup until sugar is melted. Remove from stove and add peanut butter. Mix lightly with corn flakes. Spread in greased 8x8" pan. Sprinkle with chocolate bits. Put in 350°F. oven just until bits are melted. Spread bits evenly over bars with knife. Cut into squares.

Carrot Cake

2 eggs
1 cup sugar
1 cup grated carrot
3/4 cup salad oil
1½ cups flour
1-3/4 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt

Beat together eggs and sugar. Add carrot and salad oil. Mix well. Sift the dry ingredients and blend in. Bake in 8" square pan about 45 minutes in 350°F. oven. Spread with lemon icing if desired.

LEMON ICING: 1 pkg. cream cheese, creamed
1½ cups confectioners sugar
1 tbsp. lemon juice
Dash of salt

Mix together and spread on cooled cake.

Date Nut Fruitees

1/3 cup butter
1/2 tsp. vanilla
1 cup nuts, chopped
2 tbsp. sugar
1/2 tsp. salt
1/2 cup dates, cut up
1 cup flour

Mix ingredients well. Shape into half-inch balls. Flatten on greased baking pan. Bake 10 minutes at 350°F. While warm, sprinkle with confectioners sugar.

Popcorn Balls

Combine in top part of double boiler, 36 vanilla caramels, 3 tablespoons water, and 1/2 teaspoon vanilla. Stir over boiling water until melted. Pour over 16 cups popped popcorn in large bowl. Wet hands and shape. Roll each ball in finely chopped nuts, shredded coconut, etc. Insert wooden skewer firmly into each ball.

Super Eggnog

2 eggs
2 tbsp. honey
2 cups cold milk
1/2 tsp. vanilla extract
Nutmeg

Beat eggs with beater until smooth and thick, then beat in honey, milk and vanilla. Pour into 2 glasses and sprinkle each with a dash of nutmeg.

Peanut Butter Crisscrosses

1 cup shortening
1 cup granulated sugar
1 cup brown sugar
1 tsp. vanilla
2 eggs, beaten
1 cup peanut butter
3 cups sifted flour
2 tsp. soda
Dash salt

Thoroughly cream shortening, sugars, and vanilla. Add eggs; beat thoroughly. Stir in peanut butter. Sift dry ingredients and stir into creamed mixture. Form into tiny balls, place on ungreased cookie sheet. Press with back of a fork to make crisscross. Bake at 375°F. for 10 minutes. Makes 8 dozen cookies.

Banana Milk Shake

1 ripe banana
1 cup cold milk
1 scoop vanilla ice cream

Blend banana and milk together in an electric blender or mash banana and mix in milk until smooth.

Add ice cream and blend together until smooth but thick. Pour into a tall glass.

Chocolate Pudding Pops

1 pkg. (4 oz.) instant chocolate pudding
2 cups milk
Wooden sticks
Paper cups

Beat pudding and milk until smooth (about one minute). Spoon pudding into paper cups. Insert a wooden stick in each cup and place in freezer until frozen solid. When ready to eat, tear off cup.

Muffin Pizza

2 English muffins
Butter or margarine
1/3 cup tomato sauce
Oregano
1/3 cup grated American cheese
Grated Parmesan cheese

Turn broiler on. Split muffins and toast lightly. Spread each muffin half with butter and sauce. Put a dash of oregano on each muffin. Sprinkle with American cheese and a dash of Parmesan. Place on broiler and toast until cheese melts. 2 servings.

Cheery Cherry Cobbler

1 pkg. refrigerated biscuits
2 tbsp. butter or margarine, melted
2 tbsp. sugar
1/2 tsp. cinnamon
1 can cherry pie filling
Vanilla ice cream

Preheat oven to 375°F. Separate biscuits and place them on an ungreased cookie sheet. Brush melted butter over the biscuits. Mix sugar and cinnamon together, then sprinkle over biscuits. Bake in oven for 12 to 15 minutes until golden brown. While biscuits are baking, heat pie filling in a saucepan over low heat. Place a biscuit in each dessert dish, then spoon cherry pie filling over the biscuit. Top with scoop of ice cream. Makes 8.

Gingerbread

2½ cups flour
1½ tsp. baking soda
1/2 tsp. salt
1 tsp. ground ginger
1 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 cup shortening
1 egg
1/2 cup sugar
1 cup very hot water
1 cup molasses

Sift together flour, soda, salt, ginger, cinnamon and cloves. Cream shortening and sugar together. Make sure it is light and fluffy. Add unbeaten egg and beat for a couple of minutes. Add molasses. Add dry ingredients alternately with hot water, a little at a time. Mix well. Pour into a well greased 10x14" pan. Bake at 350°F. for 40 to 45 minutes.

Graham Marshmallow Squares

In the top of a double boiler, cook for 30 minutes over boiling water:

1 cup sugar
2 eggs, beaten
2/3 cup margarine

Stir occasionally. Remove top of double boiler and cool mixture. Then add:

2-3/4 cups crushed graham crackers
24 large marshmallows, cut up
1/2 cup nut meats, chopped

Turn into buttered 7x11" pan. Smooth out over pan. If desired, melt a 6-oz. package chocolate bits and spread over top. Chill and cut into squares.

Stove Top Cookies

2 cups sugar
1/2 cup milk
1/2 tsp. salt
1/2 cup margarine
2 squares chocolate

Bring to a boil and boil for 2 minutes. Remove and add:

1 tsp. vanilla
1/2 cup chopped nuts
1/2 cup shredded coconut
3 cups uncooked instant rolled oats

Drop by spoonfuls on wax paper.

Ice Cream Pies

You don't have to cook it!

You will need:
1 tablespoon butter or margarine
5 squares of graham crackers
1 tablespoon of sugar
Some ice cream, enough to fill two little dishes

You need:
A plastic bag
A bowl
A fork
Measuring spoons
2 little dishes

The bag is for the graham crackers to crush them. Mix the soft butter with the graham crackers. You can put strawberries on the top if you care for them. Then it is ready to eat.

MELISSA GAGNON

Bird Seed Cakes

1½ cups melted fat
2 tbsp. peanut butter
1 cup raw oatmeal
1/2 cup cornmeal
1½ cups crumbs (any kind)
1/2 cup flour
1/4 cup sugar
1 cup bird seed

Mix all ingredients together well but do not cook. May be cooled in tin cans. When cool, remove bottom of can; push out contents. If desired, a string or wire may be inserted in cooling mixture to use for hanging cake up. The birds will love you.

Clay

1 cup flour
1/2 cup salt
3 tsp. alum

Use enough water to hold the above ingredients together. Add food coloring if desired. Store in a plastic bag to keep soft.

Model Mixture

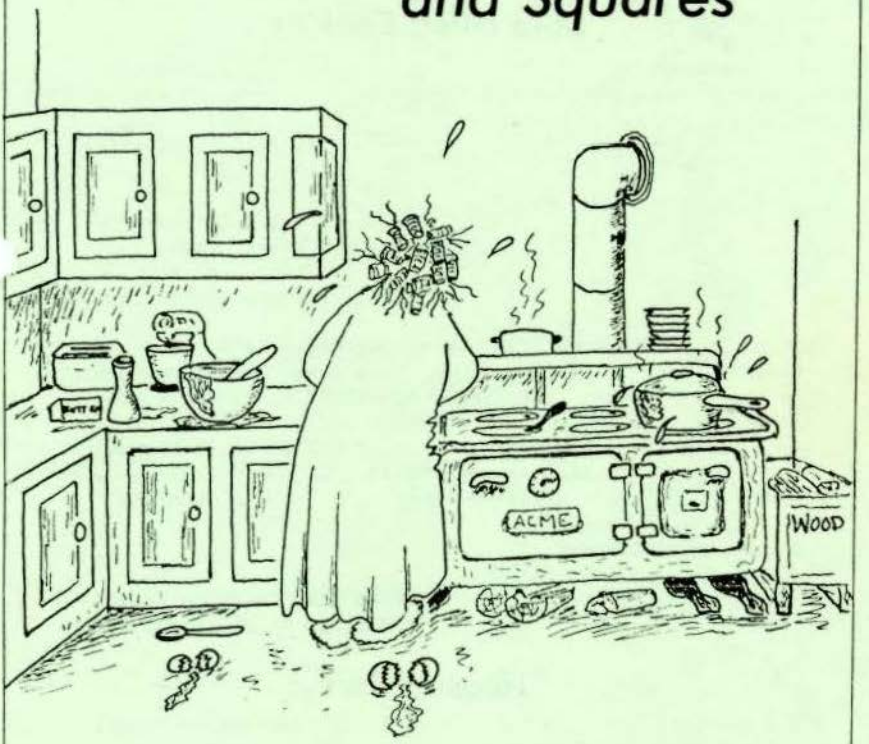
1/2 cup salt
1/4 cup cornstarch
1/4 cup water

Mix well and heat over low heat, stirring constantly until mixture stiffens into a lump. Cool a little and knead before using. To add color, melt a crayon into mixture or model may be painted when dry.

Fingerpaint

Mix 1/4 cup laundry starch in a little cold water and make a paste. Add 2 cups boiling water and 1/4 cup soap flakes that have been dissolved in a little warm water. Divide into jars and add a little tempera color to each jar.

Cookies, Bars and Squares



Cooks need love too!

Cherry Balls

1/2 cup margarine
1½ cups confectioners sugar
1½ cups coconut
1 tsp. milk
1 tsp. vanilla
1 small bottle cherries

Cream first five ingredients. Take one cherry and teaspoon of mixture, roll together into a ball, and roll again into graham cracker crumbs. Put into refrigerator.

LORRAINE MORIN

Date Filled Cookies

1 cup shortening
2 cups brown sugar, packed firmly
2 eggs
1/2 cup buttermilk (regular milk can be used)
3½ cups flour sifted with:
1/2 tsp. cinnamon
1 tsp. soda
1 tsp. salt
1/2 tsp. baking powder

Drop cookie dough by teaspoon on ungreased tin. Place 1/2 teaspoon date filling on dough, then place 1/2 teaspoon dough on top of filling. Bake about 375-400°F. oven until brown.

Date Filling: 1 pkg. dates
1 tsp. cornstarch in a little water
1/2 cup white sugar
1 cup boiling water
1 tsp. vanilla

Simmer until blended.

HELEN WARD THOMPSON RECIPE
SUBMITTED BY DELIA HAMILTON

Hoosier Bars

1/2 cup Spry
1/2 cup granulated sugar
1/2 cup brown sugar, firmly packed
2 egg yolks
1 tsp. vanilla
3 tbsp. cold water
2 cups flour
2 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 pkg. chocolate bits
2 egg whites
1 cup brown sugar, packed
3/4 cup chopped nuts

Cream Spry and sugar, add egg yolks and vanilla. Mix dry ingredients and add to cream mixture and water. Press in 8x13 cake dish. Sprinkle package of chocolate bits over dough and press in. Beat egg whites until foamy, add 1 cup brown sugar, and beat until stiff. Spread evenly over dough. Sprinkle top with chopped nuts. Bake at 325°F. 35 minutes.

JOSEPHINE MCQUARRIE

Molasses Cookies

1 cup molasses
1/2 cup sugar, either white or brown
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. ginger
1 egg
1/2 cup milk or water
1 cup Crisco or shortening
Pinch salt
3 tsp. baking powder
1 tsp. baking soda

Stir together.

Add: 3 cups sifted flour. Stir. Bake at 325°F. for 20 to 25 minutes.

GENEVA DELOGE

Oatmeal Fudge Cookies

2 cups sugar
1/2 cup cocoa
1/2 tsp. salt
Evaporated milk (not too light)
1 tbsp. vanilla
2 heaping tablespoons butter

Test in cool water after 30 minutes to see if it is cooked (on low fire); stir often. Then after this add in:

1 cup peanut butter
1 cup oatmeal
3/4 cup or 1/2 cup coconut

Stir over fire; quickly remove it. Put it in a cookie sheet. Makes about 2½ dozen.

KAREN RUITTO

Ginger Snaps

2 cups sugar
1½ cups shortening
2 eggs
1/2 cup molasses
1 tsp. vanilla
4 cups flour
4 tsp. soda
3 tsp. ginger
3 tsp. cinnamon
1/2 tsp. salt

Roll into balls, then roll in sugar. Bake at 350°F. about 8 minutes.

BETTY RUSH

Sugar and Spice Cookies

3/4 cup soft shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups flour
2 tsp. soda
1/4 tsp. salt
1 tsp. cinnamon
3/4 tsp. cloves
3/4 tsp. ginger

Mix together. Form in balls the size of a walnut. Bake at 375°F. 10 to 12 minutes.

EVELYN LABUN

Filled Dropped Cookies

1 cup Crisco
1 cup sugar (brown)
2 eggs, beaten
1½ small tsps. soda)
1/2 cup luke warm water) Mix together and add to
1 tsp. vanilla) Crisco, sugar and egg mixture
Pinch salt)
3 cups flour

Bake at 350°F. for 15-20 minutes.

Date Filling: 1/2 cup sugar
1 cup dates, cut
1 cup water
2 tbsp. flour

ALFREDA DAIGLE

Outdoor S'Mores

Marshmallows
Chocolate Bars
Graham crackers

Over an outdoor fire toast marshmallows until they brown and soften. Place half a chocolate bar on a graham cracker. When marshmallow is ready, place it on top of the chocolate and put another graham cracker on top. Squeeze together and enjoy. You'll ask for s'more.

BERNADETTE GAGNON

Indoor S'Mores

1/3 cup light corn syrup
1 tbsp. margarine or butter
1 pkg. (5.75 ounces) milk chocolate chips
1/2 tsp. vanilla
4 Golden Grahams cereal
1½ cups mini-marshmallows

Butter square pan, 9x9x2". Heat corn syrup and margarine to boiling in 3-quart saucepan; remove from heat. Add chocolate chips and vanilla; stir until chocolate is melted. Fold in cereal gradually until completely coated with chocolate. Fold in marshmallows. Turn cereal mixture into pan and press with buttered back of spoon. Let stand at room temperature at least 1 hour. Cut into bars. Yield: 24.

Potato Chip Cookies

1 cup margarine
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
2 cups coarsely crushed potato chips
1 cup chocolate chips
2½ cups flour
1 tsp. baking soda

Bake at 375°F. for 9 to 12 minutes.

BETTY RUSH

Great - light + fluffy - 350 / rec
Spicey

Drop Pumpkin Cookies

1 cup sugar
1 cup shortening
1 egg
2 cups flour
1 cup pumpkin
1/2 tsp. nutmeg, ginger and salt
1/4 tsp. cloves
1 tsp. cinnamon, baking powder and soda
~~1/2 cup walnuts~~

Bake 350° for 13 min

Frosting: 3 tbsp. oleo
4 tbsp. water
1/2 cup light brown sugar

Boil 1 minute. While still warm, add 1 cup or more powdered sugar and 1 teaspoon vanilla; beat.

DIANNE SHEEHAN

Swedish Cookies

2 cups sugar
1½ cups Crisco or oleo
2 eggs
1/2 cup molasses
1/2 tsp. vanilla
4½ cups flour
3 tsp. ginger
3 tsp. cinnamon
1 tsp. salt
4 tsp. soda

Bake at 325°F. for 20 minutes.

MARY LEVASSEUR

Chocolate Oatmeal Drops

2 cups sugar
1/4 cup cocoa
1/2 cup milk
1/4 cup margarine

Boil together 1 minute; start timing when mixture comes to a rolling boil. Add: 1/2 cup peanut butter, 3 cups oatmeal, 2 teaspoons vanilla. Mix fast and drop on waxed paper.

JUNE RAYMOND

Jubilee Jumbles

1/2 cup soft shortening
1/2 cup brown sugar
1/2 cup granulated sugar
2 eggs
1 cup undiluted evaporated milk
1 tsp. vanilla
2-3/4 cups sifted flour
1/2 tsp. soda
1 tsp. salt
1 cup chopped nuts (optional)

1. Mix shortening, sugars, and eggs thoroughly (electric mixer)
2. Stir in milk and vanilla
3. Sifted together flour, soda and salt
4. Stir in all at once
5. Mix in nuts
6. Drop rounded tablespoons of dough about 2 inches apart on ungreased cookie sheet
7. Bake about 10 minutes or until no imprint remains when lightly touched. They should be golden color. 375°F.

JACQUELINE MORIN

Chocolate Bittersweets

1/2 cup butter
1/2 cup confectioners sugar
1/4 tsp. salt
1 - 1¼ cups flour
1 tsp. vanilla

Cream butter, add sugar, salt, vanilla and cream well. Gradually add flour. Shape by teaspoons into balls. Place on ungreased cookie sheet. Press hole in center of each. Bake at 350°F. for 12 to 15 minutes (until delicately brown). Fill while warm.

Creamy Nut Filling: Soften 3 oz. cream cheese. Blend in 1 cup sifted confectioners sugar, 2 tablespoons flour, 1 teaspoon vanilla and cream well. Stir in 1/2 cup chopped nuts and 1/2 cup flaked coconut. Cool cookies after filling and frost.

Chocolate Frosting: Melt 1/2 cup chocolate bits, 2 tablespoons butter with 2 tablespoons water over low heat. Stir occasionally; add 1/2 cup sifted confectioners sugar and beat smooth.

ESTE BEAULIEU

Drop Banana Cookies

Sift together:

2½ cups flour
1 cup sugar
2 tsp. baking powder
1/4 tsp. soda
3/4 tsp. salt

Cut in 2/3 cup shortening. Add 2 eggs
1 cup mashed bananas
1 tsp. vanilla

Mix well. Drop on greased pan and sprinkle with a mixture of 1/4 tsp. cinnamon mixed with 1 tablespoon sugar. Bake 12 minutes at 400°F.

MARIE LYONS

Applesauce Bars

1-3/4 cups warm apple sauce
1/2 cup oleo
3/4 cup nuts
1 cup seedless raisins
1 tbsp. warm water
2 tsp. soda
1-1/2 cups sugar
2-1/2 [illegible] flour
1 t[illegible] cloves
2 ts[illegible] cinnamon
1 tsp. nutmeg

Combine sugar and oleo in warm apple sauce. Add raisins and nuts. Sift dry ingredients, except soda, and add to mix. Dissolve soda in warm water last. Cook in wax paper-lined pan for 30 minutes at 350°F. in 9x15" pan.

GLAZE: 1 cup confectioners sugar
2 tbsp. warm water

Spread over warm bars; let cool; cut in squares.

MARY ROULEAU

Butterfingers

Mix together:

1 cup butter
6 tbsp. confections sugar
2 cups flour
2 cups nuts
1/2 tsp. vanilla

Roll in hands to shape like fingers. Bake at 350°F. for 15 minutes. While warm, roll in powdered sugar.

BERNADETTE GAGNON

Hershey Kisses Cookies

1-1/3 cups flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup shortening
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
2 tbsp. milk
1 tsp. vanilla

Mix together flour, soda, salt. Cream shortening, peanut butter together. Add sugar, brown sugar, cream well. Add egg, milk, and vanilla; beat well. Blend in dry ingredients. Mix thoroughly. Shape into balls and roll in sugar. Bake at 375°F. for 8 minutes. Remove from oven and place kisses on cookies. Put back into oven and bake for another 3-5 minutes.

ROBIN PORTER

No Bakes

2 cup butter)
2 cups of sugar) Boil 1 minute
3 tbsp. of cocoa)
1/2 cup milk)

1/2 cup peanut butter
3 cups oats (uncooked)
1 tsp. vanilla

Mix together, well; put into teaspoonfuls on lightly greased baking sheet. Place in refrigerator and let harden.

INEZ PAGE

Pineapple Cookies

1 cup shortening
1½ cups sugar
1 egg
1 can (8-3/4 oz.) crushed pineapple, with juice
3½ cups all purpose flour
1 tsp. soda
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 cup chopped nuts

Mix shortening, sugar and egg thoroughly. Stir in pineapple. Stir flour, soda, salt, and nutmeg together and blend in. Mix in nuts. Chill at least 1 hour.

Heat oven to 400°F. Drop batter by rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake 8-10 minutes. Makes about 5 dozen.

BERNADETTE GAGNON

Haystacks

1 3-oz. package cream cheese, 2 tablespoons milk. Blend together. Add 1/4 teaspoon vanilla, dash of salt. Gradually add 2 cups confectioners sugar. Stir in 2 squares melted chocolate. Fold in 3 cups miniature marshmallows. Roll into balls and in coconut. Chill in refrigerator.

BLANCHE GODDARD

Scotch Cookies

4 cups sifted flour
1 lb. softened oleo
4 tablespoons confectioners sugar

Work together like pie crust. Form into little balls, press flat with drinking glass.

Bake 12 minutes at 350°F. Let cool and ice with a confectioners frosting.

DEBBIE BOUCHARD

Soft Ginger Drop Cookies

Mix together:
1/2 cup shortening
3/4 cup sugar
1 egg, well beaten
1 cup boiling water
1½ cups molasses

Sift together:
4½ cups flour
2 tsp. soda
1 tsp. salt
2 tsps. ginger
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves

Combine all ingredients, mix well. Drop by teaspoon on greased baking sheet. Bake at 400°F. for 8-12 minutes.

EVA PAGE

Coconut Macaroons

3 egg whites
3/4 cup sugar
1/3 cup cocoa
1/2 teaspoon vanilla
1 cup Baker's coconut

Combine sugar and cocoa. Beat egg whites and fold together then add coconut and vanilla. Drop from teaspoon into pan buttered and floured. Bake at 375°F. for 30 minutes.

CLAIRE HATFIELD

Hopscotch Crunchies

1. Melt over hot (not boiling) water one 6-ounce package (1 cup) Nestle's Butterscotch Morsels and 1/2 cup peanut butter. Remove from heat.

2. Stir in one 3-ounce can (2 cups) Chow Mein Noodles and 1 cup miniature marshmallows. Drop by teaspoonfuls onto waxed paper-lined cookie sheet. Chill until set. Makes 30.

"WINKIE" BARTLETT

Things

1 stick oleo
1½ cups powdered sugar
1½ cups coconut

Mix and form into balls. Roll in graham cracker crumbs. Put cherry on top.

MARJORIE LYONS

Old English Cookies

2 cups brown sugar
1/2 cup shortening
2 eggs
1 cup cold strong coffee
3 cups flour
1 teaspoon soda, baking powder, nutmeg, cinnamon, salt
2 cups raisins
1 cup nuts

Mix as with any cookie recipe. Drop by teaspoonful on greased cookie sheet. As this is an old recipe, I have baked this at 350° or 375°F. until just brown. Makes a good batch of cookies.

MARJORIE LYONS

Mom's Pineapple Cookies

1-1/3 cups sugar
1/3 cup melted shortening
2 eggs
1-1/2 teaspoons vanilla
1 cup pineapple with juice
3 cups sifted flour
1 teaspoon soda
1 teaspoon salt
1 6-ounce package chocolate bits

Cream sugar and shortening. Add eggs and beat until fluffy. Add crushed pineapple and vanilla and mix well. Add nuts/chocolate bits, etc. Mix. Add flour, soda, and salt. Mix well. Drop onto greased cookie sheet. Bake at 400 degrees 15-18 minutes.

BETTY LUFKIN

Applesauce Cookies

2 cups sugar
1 cup shortening
2 eggs
1 cup applesauce with 2 teaspoons soda in it
3½ cups flour
1 teaspoon salt - cinnamon
1/2 teaspoon cloves - nutmeg

Add raisins, nuts, candied fruit, etc. Bake 10-12 minutes at 375°F.

HELEN THOMPSON RECIPE
SUBMITTED BY MARY CIVIELLO

Grandmother Baker's Soft Molasses Cookies

1 cup molasses
1 cup sugar
1 cup melted lard, cooled
1 egg
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon salt
3 teaspoons soda
1 teaspoon cream of tartar
3/4 cup cold water
6 cups flour

Preheat oven to 350°F. Place molasses, sugar, and cooled lard into large bowl. Mix well. Add egg; beat 1 minute. Sift dry ingredients together. Add water and flour mixture, blending well. Using half of dough, roll out 1/2 inch thick onto floured board. Dip fork into flour; run over top of dough criss-cross. Cut into 2-inch squares with sharp knife. Place on ungreased cookie sheet. Sprinkle with sugar. Bake 15 minutes.

BERNADETTE GAGNON

Molasses Cookies

1 egg
1/2 cup sugar
1/2 cup molasses
2 teaspoons soda in 1/3 cup hot water
3 cups flour
1/2 teaspoon salt
1/4 teaspoon cloves
½ teaspoon allspice and cinnamon
1 teaspoon vanilla
1/2 cup lard.

Combine ingredients, roll, cut, and bake 15-20 minutes at 350°F.

HILDA CIARROCCHI

Peanut Butter Balls

1 cup confectioners sugar
1/2 cup brown sugar
1 cup peanut butter
2 tablespoons butter
1 large bag chocolate bits
1/2 square paraffin wax

Melt together 1 large bag chocolate bits and paraffin wax. Mix together and shape into balls. Dip the balls using toothpick. Place on wax paper.

RELLA CHESLEY

Chocolate Peanutters

Sift together: 1½ cups sifted flour)
3/4 teaspoon baking soda) Set aside
1/2 teaspoon baking powder)
1/2 teaspoon salt)

Combine in a bowl:
1 cup brown sugar)
1/2 cup shortening) Beat until creamy
1 teaspoon vanilla)

Add: 1 egg and continue to beat. Then add flour mixture alternately with 1/4 cup of milk.

Stir in: 1 6-oz. package (1 cup) Nestle's semi-sweet chocolate morsels and 1 cup chopped salted Planters cocktail peanuts.

Drop by level tablespoons onto greased cookie sheets and bake at 375°F. for 10 to 12 minutes.

ANN TANOUS

Taffy Butter Cookies

1 cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
2 cups sifted flour

Spread dough in 11x17" pan. Cook at 350°F. for 15 minutes.

Put milk chocolate bar (35¢ size) on top of hot cookies. Spread on top with nuts. Cut in squares.

MAUDE GALLANT

Pumpkin Chip Cookies

1 can pumpkin
2 eggs
2 cups sugar
1 cup vegetable oil
4 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
2 teaspoons vanilla
2 teaspoons milk
2 teaspoons soda
4 cups flour
2 cups chocolate bits

Combine all ingredients. Bake 10-15 minutes at 375°F. Makes 6 dozen.

RELLA CHESLEY

Pineapple Drop Cookies

1 cup brown sugar
1 cup white sugar
1 cup melted shortening
1 cup crushed pineapple (juice included)
2 eggs
4 cups flour
1½ teaspoons soda
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 cup walnuts

Drop on cookie sheet. Bake at 375°F, 10 or more minutes.

EVELYN LABUN

Cherry Winks

2¼ cups flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
2 eggs
2 tablespoons milk
1 cup sugar
3/4 cup shortening
1 teaspoon vanilla

Sift dry ingredients together. Beat eggs and milk, sugar, shortening and then dry ingredients. Do not have dough too hard or cookies will be hard.

Roll small amount, about 1 teaspoon dough, in cornflakes crumbs and put half a cherry in center. Bake in moderate oven, 350°F., about 12 minutes.

RELLA CHESLEY

Soft Molasses Cookies

Cream: (1/2 cup sugar - 1 egg
(1/2 cup molasses
(1/2 cup melted shortening

1/2 cup hot water with 2 teaspoons soda in it.
1½ cups flour and 1 teaspoon salt.
1 teaspoon vanilla
1/2 teaspoon of cloves, allspice and cinnamon

Add what flour is needed to roll out and cut.

Bake at 325°F. for 10 minutes or until brown.

DELIA HAMILTON

Slice of Spice Cookies

Sift 5 cups flour, 1½ teaspoon soda, 1 teaspoon cream of tartar, 1/2 teaspoon salt. Set aside.

Cream 1/2 cup oleo, 1/2 cup shortening, 2 cups brown sugar, blend in 2 eggs, 1 teaspoon vanilla. Add dry ingredients and add 1 cup rolled oats.

Form cookies into balls. Roll in 1/2 cup sugar, 4 teaspoons cinnamon. Flatten with fork. Bake 9-12 minutes at 350°F.

LUELLA MICHAUD

Molasses Cookies

1 cup melted shortening
1 cup molasses
1 egg
2 teaspoons cream of tartar
1 teaspoon salt
1/2 teaspoon cinnamon
1 cup sugar
2/3 cup of warm water
4 teaspoons soda
3 teaspoons vanilla
1 teaspoon ginger
1/2 teaspoon nutmeg
About 5 cups of flour

Mix, roll, cut. Bake at 375°F. for 12-15 minutes.

CARLENE MICHAUD

Very Good - Add flavoring such as almond to double vanilla content

Butterscotch Cookies

1 cup butter
2 cups brown sugar
2 eggs unbeaten
2 teaspoons baking powder
3½ cups flour
1/2 teaspoon salt
1/2 teaspoon soda
1 teaspoon vanilla + use extra
~~1 cup chopped dates~~

Mix, roll, cut. Bake 10 or more minutes at 350°F. (Do not overcook). ~9 min.

LAURETTE GAGNON

Roll 1/8" - 1/4" thick

Apple Squares

1/2 lb. oleo)
1 egg)
3/4 cup sugar) Mix with hands like pie crust
3 cups flour)
3 teaspoon baking powder)
1 teaspoon soda)

Put half of mixture in pan. Spread 2 cans apple pie filling over. Put other half of crust mixture on top. Pat down. Bake at 350°F.

BETTY WILLETTE

Date Bars

Cook in frying pan. Mix well: 3/4 cup oleo
1½ cups chopped dates

Add to: 1-1/3 cups sugar
2 eggs, beaten

Then add: 1½ cups flour
1½ teaspoons baking powder
Salt
1 teaspoon vanilla
Nuts

Bake at 350°F.

BETTY WILLETTE

Whoopie Pies

1 cup sugar
1/2 cup spry
2 egg yolks
2 cups flour
5 tablespoons cocoa
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 cup milk

Filling:
2 egg whites
2 cups confectioners sugar
1/2 cup spry
1 tsp. vanilla
1/2 tsp. salt

Bake at 325°F. for 15 to 20 minutes. Makes 1 to 1½ dozen.

KAREN RUITTS
JUNE ANN MACKIN
BONNIE MCADAM
ANNETTE OWENS

Finnish Logs

3/4 cup butter
2 cups sifted flour
1 tsp. almond extract
1/4 cup almond nuts
1½ tsp. sugar

Preheat oven to 350°F. Grease 2 cookie sheets. Work butter with almonds until soft. Gradually add sugar and extract and continue working until mixture is creamy. Now stir in flour thoroughly using your hands to make the dough hold together. Pinch off 1/5th of dough and shape into a roll about 12" long and as thick as your finger. Make 5 of these long rolls and put them side by side on your bread board. With one cut of knife, slice all 5 rolls at once into 2' long sections. Brush surface of cookies with slightly beaten egg and sprinkle with a mixture of finely chopped blanched almonds and sugar. Place 2" apart on cookie sheet and bake at 350°F. for 15 minutes or until delicately brown.

ESTE BEAULIEU

Peanut Butter Squares

2 sticks butter
2-1/3 cups confectionery sugar
1-1/3 cups graham crackers
1 cup peanut butter

Topping: Milk and chocolate bits.

GENEVA DELOGE

Pineapple Squares

Filling:

1 can crushed (large) pineapple
4 tbsp. cornstarch
1 cup sugar

Cook above in double boiler until thick.

Crust:

1 cup flour
1 cup graham crackers
1/2 cup melted butter or oleo

Mix and press into 9x13" pan; spread filling. Beat 3 egg whites and 1/2 cup sugar; spread meringue over mixture and bake 30 minutes at 350°F. Cut into bars when cool.

DIANNE SHEEHAN

Cherry or Strawberry Cream Cheese Bars

Crumb mixture: 1½ cups graham cracker crumbs
1/2 cup sugar
1/4 cup butter or margarine, melted

Melt butter and add sugar; add graham cracker crumbs. Mix well.

Cheese mixture: 8 ounces cream cheese
1/2 cup sugar
1 package Dream Whip

Beat Dream Whip and add sugar and cream cheese. Mix well.

Butter bottom and sides of a square pan, then pat the crumb mixture against it. Add the cheese mixture over the crumb mixture, then put Cherry Pie Filling on top. Refrigerate a few hours.

JUDY ALBERT

Chocolate Squares

1 bag mini marshmallows
1 bag semi-sweet chocolate bits
1 can Eagle Brand milk
1 tbsp. butter
3/4 of a 1-lb. jar roasted peanuts

Melt chocolate in milk and butter. Remove from heat. Stir in marshmallows and peanuts. Press into 9x13" pan lined with waxed paper.

JACKIE DUPREY

Apple Squares

3 eggs
1 cup oil
1½ cups sugar
2 cups flour
/2 cup chopped nuts
2½ cups diced apples
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. vanilla

Beat eggs for one minute, add sugar gradually then the oil. Add the dry ingredients, fold in the apples and nuts. Mix all together and turn out into a greased 9x13" pan. Bake for 40 to 45 minutes in a 350°F. oven. Just before serving, sprinkle with powdered sugar. Do not cover.

THERESA F. COTE
WOODVILLE, MAINE

Graham Cracker Squares

2 eggs, beaten
1 cup sugar
2/3 cup butter or oleo

Cook in double boiler for 25 minutes, stirring frequently. Cool. Add above ingredients to:

2-3/4 cups graham cracker crumbs
1/2 pkg. mini marshmallows
1/2 cup nuts

Mix together well, put in greased pan or roll up and refrigerate.

MARY GIBERSON

No Bake Graham Squares

Beat 1 egg
Add 1 stick oleo
1 cup light brown sugar, firmly packed
1/2 cup water
1/4 tsp. salt

Put on stove and bring to a boil, stirring constantly. Remove from heat and quickly stir in:

1½ cups graham cracker crumbs
1/2 cup nuts
1/2 cup coconut
1 tsp. vanilla

Using a 9x13" pan, lay graham crackers flat in buttered pan. Spread with warm filling and cover with another layer of graham crackers. Spread top with a butter frosting.

Date Squares

3 cups oatmeal
1 cup flour
1 cup brown sugar
3 bricks of butter

Stir all together.

Cook: 1 pkg. dates

Thicken with corn starch. Lay your dates in between oatmeal batter. Bake at 350°F. about 15 to 20 minutes.

GENEVA DELOGE

Walnut Squares

Work together the following and bake 10 minutes at 350°F.:

1/2 cup butter
1/2 cup brown sugar
1 cup flour
After above is baked, mix:

2 eggs, beaten
1 cup brown sugar
1 tsp. salt
2 tsp. flour
1 tsp. vanilla
1 small package coconut
1 cup nuts
1/2 tsp. baking powder

Cover the baked crust and bake 25 minutes at 350°F.

MARY BELANGER

Apple Crisp

Butter a deep baking dish. Put in it: 4 cups peeled, sliced apples, 1/2 cup water (less for juicy apples).

Mix with a fork: 3/4 cup flour, 1 cup white or brown sugar, 1 teaspoon cinnamon, 1/2 cup butter, a dash of salt: spread over apples.

Bake at 350°F. until the apples are tender and crust brown (about 30 minutes). Serve with whipped cream or ice cream.

JANET HAMILTON

Apple Brownies

1/2 cup melted oleo
1 cup sugar
1 egg
1/2 tsp. soda
3/4 tsp. cinnamon
1 cup flour
1/2 tsp. salt

Fold in 1 cup chopped apples, 1/2 cup dates, 1/2 cup nuts.

These are very good just plain without the dates and nuts. Cook 30 minutes at 350°F.

ANNA DISHON
LOUISE WARE

Raspberry Chews

Preheat oven to 350°F.

3/4 cup butter (1½ sticks)
3/4 cup sugar
2 eggs (separated)
1½ cups sifted flour
1 cup chopped walnuts
1 cup raspberry jam
1/2 cup flaked coconut

Cream butter with 1/4 cup of the sugar until fluffy light in a medium sized bowl. Beat in egg yolks. Stir in flour until blended. Spread evenly in a 13x9x2" pan. Bake in 350°F. oven for 15 minutes, or until golden. Remove from oven. While layer bakes, beat egg whites until fluffy white and double in volume in a small bowl. Beat in remaining 1/2 cup sugar until meringue stands in firm peaks. Fold in walnuts. Spread raspberry jam over layer in pan. Spread meringue over raspberry and sprinkle with coconut. Bake at 350°F. for 25 minutes, or until golden brown.

LORRAINE DESCHENE

Nothing Bars

1/4 lb. melted butter or margarine
1 cup crushed graham crackers

Spread crumbs over butter.

Add: 1 pkg. coconut, spread over crackers
1 large package chocolate bits (spread)
1 small package butterscotch bits (spread)
1 cup broken nut meats (spread)
1 can of sweetened condensed milk, drizzle over all

Bake at 350°F. for 30 to 35 minutes. Cool and cut in small bars. Freeze and keep until later.

ESTELLE COON

Peanut Butter Strips

1/3 cup shortening
1/2 cup peanut butter
1 cup sugar
1/4 teaspoon salt
2 eggs
1 tsp. vanilla
1 cup flour
1 tsp. baking powder
1 cup shredded coconut
Confectioners sugar

In bowl blend shortening, peanut butter, sugar, salt, eggs and vanilla. Mix and sift flour with baking powder. Stir into shortening mixture. Stir in coconut.

Spread in greased 8x12" pan. Bake in moderate 350°F. oven for 25 to 30 minutes. Cut into strips. Roll in confectioners sugar.

MARY M. BELL

Blueberry Buckle

3/4 cup sugar)
1/4 cup salad oil) Mix thoroughly
1 egg)

Stir in: 1/2 cup milk
2 cups flour
2 tsp. baking powder
1/2 tsp. salt

Blend in last of all 2 cups blueberries. Sprinkle top with crumb mixture: 1/2 cup sugar 1/2 tsp. cinnamon
1 cup flour 1/4 cup soft butter
Bake 40-50 minutes at 375°F. in 9x11" or 9x13" greased pan.

KATHLEEN ALBERT

Six Layer Bars

1 stick butter
1½ cups graham crumbs
1 12-oz. pkg. chocolate chips
1-1/3 cups coconut
1 cup walnuts
1 14-oz. can Eagle Brand milk

Melt butter. Spread crumbs evenly over butter. Spread chips over crumbs, next a layer of coconut, nuts next and then pour the canned milk over top. Bake at 350°F. for 25-30 minutes. If center is soft, bake a while longer.

SHIRLEY TAPLEY

Easy Layer Bars

1/2 cup butter or margarine, melted
1½ cups graham cracker crumbs
1 cup flaked coconut
1 cup chocolate chips
1 cup butterscotch chips
1 cup chopped nuts
1 can sweetened condensed milk

Pour melted butter in 9x13x2" pan. Sprinkle cracker crumbs over melted butter. Then sprinkle coconut evenly over crumbs. Top with chocolate chips, butterscotch chips, and nuts. Pour milk over the entire mixture. Bake 30 minutes at 350°F., or until lightly browned on top. Cool. Cut into bars. Serves 6.

SANDRY LINEHAN

Coffee Bars

1 lb. brown sugar
2 eggs
1 cup salad oil
1 cup warm coffee
1 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
3 cups flour
3/4 cup chopped nuts
1 12-oz. pkg. chocolate chips

Cream sugar and eggs. Add oil, coffee, vanilla, soda, cinnamon and flour. Mix well; pour into 2 well-greased 9x13" pans. Bake at 325-350°F. for 25 minutes.

KATHLEEN ALBERT

Peanut Butter Cups

2 sticks of oleo, melted
1-1/3 cups graham cracker crumbs
1 cup chunk peanut butter
2-1/3 cups of confectioners sugar
1 pkg. chocolate bits, 11 oz., or use Nestle's milk chocolate bars instead

Combine graham cracker crumbs, 1 package (from a 3-package box). Mix 1-1/3 cups with melted oleo. Mix in peanut butter and confectioners sugar. Put in 13x9" pan. Melt chocolate over warm water and spread over cracker mixture. Cool in refrigerator. Cut before refrigerating.

MARYANNE MICHAUD

Congo Squares

Excellent!

2-3/4 cups sifted flour
2-1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup shortening
2-1/4 cups Revere light brown sugar
3 eggs
1 cup broken nuts
1 package chocolate chips

Sift flour, baking powder and salt. Melt shortening, add sugar. Cool slightly, add eggs, one at a time, beat well. Add dry ingredients, nuts and chocolate. Bake in oven (350°F.) for 25 to 30 minutes. Cut when almost cool. Makes 78 squares.

MAMIE DAIGLE

Apple Brownies

3/4 cup oleo
1/2 tsp. salt
2 eggs, beaten
1 cup chopped nuts
2 cups sifted all purpose flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1½ cup sugar
6 medium apples (or 4 large), pared and diced

Cream oleo, salt and sugar; add beaten eggs and continue beating until light and creamy. Mix in apples and nuts. Add sifted dry ingredients. Mix well. Turn into a greased and floured 7x11" pan and bake at 350°F. for 40 minutes. Cool in pan. Cut in squares. May be served warm with ice cream or whipped topping.

MARYANNE MICHAUD

Rainbow Squares

Mix together, put in pan, and bake 10-15 minutes until golden brown:

- 2 cups flour
- 4 tablespoons brown sugar
- 1 cup oleo

Cook all together until thick; spread on above mixture:

- 1 can crushed pineapple with juice
- 1 small bottle cherries, cut up
- 1/2 cup white sugar
- 3 tablespoons corn starch--"Good Measure"

Beat and spread on pineapple mixture:

- 2 egg whites
- 4 tablespoons sugar

Sprinkle with coconut. Bake to brown.

LAURETTE GAGNON

Holiday Fruit Drops

- 1 cup shortening
- 2 cups brown sugar (packed)
- 2 eggs
- 1/2 cup buttermilk or water
- 3½ cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ cups broken pecans
- 2 cups candied cherries (halved)
- 2 cups cut-up dates

Mix shortening, sugar, and eggs well. Stir in buttermilk. Blend dry ingredients; stir in. Stir in pecans, cherries and dates. Chill at least 1 hour. Drop rounded teaspoonfuls of dough about 2" apart on lightly greased baking sheet. Place a pecan half on each cookie, if desired. Bake at 400°F. for 8-10 minutes. Yield 8 dozen. If using self rising flour, omit soda and salt.

BERNADETTE GAGNON

Never Fail Brownies

- 2 eggs
- 1 cup sugar
- 3 tablespoons cocoa
- 2/3 cup vegetable oil
- 1 cup flour
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup walnuts, cut fine

Double recipe for 2 square tins. Bake at 350°F. 25 to 30 minutes.

RELLA CHESLEY

Russian Teacakes

1 cup butter or oleo
½ cup confectioners sugar
1 teaspoon vanilla
2¼ cups all purpose flour (not self rising)
¼ teaspoon salt
3/4 cup finely chopped nuts

Mix oleo, sugar, and vanilla thoroughly. Sift flour and salt together and blend in. Mix in nuts. Chill dough. Roll into 1" balls. Place on ungreased baking sheet. Bake at 400°F. for 10-12 minutes but do not brown. While still warm, roll in confectioners sugar. Cool and roll in confectioners sugar again. Yield: 4 dozen.

Add food coloring to dough if desired. Nice holiday cookie.

BERNADETTE GAGNON

Batter-Up Brownies

1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup shortening (Crisco Oil)
1½ cups sugar
3 eggs
1/2 cup peanut butter
1 teaspoon vanilla
1 cup chopped nuts
1 cup chocolate bits (6-oz. pkg.)

Measure flour, add baking powder and salt. Put shortening into mixing bowl. Add sugar and beat. Add eggs and vanilla. Add remaining ingredients. Put into well-greased 13x9x2" pan. Bake at 350°F. for 25 to 30 minutes.

MARGARET COTTLE

Nutty Brownies

1 cup sugar
1/3 cup shortening
2 eggs
2 1-ounce squares unsweetened chocolate, melted and cooled
1 teaspoon vanilla
2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
Chocolate frosting

Cream sugar, shortening, and eggs. Stir in chocolate and vanilla. Mix dry ingredients; stir into sugar mixture. Stir in nuts. Bake in greased 9x9x2-inch baking pan at 350°F. for 25 to 30 minutes. Cool; frost with chocolate frosting.

CHOCOLATE FROSTING: Heat one 1-ounce square unsweetened chocolate and 1 tablespoon butter till melted; stir constantly. Add 1 cup sifted confectioners sugar, 2 tablespoons water, and 1/2 teaspoon vanilla. Beat till spreadable.

VINA MICHAUD

Chocolate Date Squares

Combine: 1/2 small package dates
1-1/4 cups boiling water

Mix:
- 3/4 cup vegetable oil)
- 1 cup sugar) Add date mixture
- 2 eggs)
- 1 teaspoon vanilla)

Sift together and stir in:

- 2 cups sifted flour)
- 1 teaspoon soda) Pour into pan
- 3/4 teaspoon salt)
- 1 tablespoon cocoa)

Sprinkle over top:

- 1/4 cup sugar)
- 1/2 cup chocolate chips) Bake at 350°F. 35-40 minutes
- 1/2 cup chopped nuts) in greased and floured 13x9" pan

RELLA CHESLEY

Pecan Pickups

CRUST: 3 oz. package cream cheese
1/2 cup butter
1 cup flour

Mix until smooth, make 24 small balls. Chill in refrigerator 1 hour. Place in tea or muffin pans. Press firmly with fingers around side and bottom to form a shell.

FILLING: 1 tablespoon butter
3/4 cup brown sugar
1 egg
1/2 cup chopped nuts
1 teaspoon vanilla

Mix well. Put 1 teaspoon filling in each shell. Bake at 350°F. 25 minutes.

THERESA HEBERT

Chocolate Chip Squares

2 packages cookie mix spread in 9x13 pan
2 8-oz. package cream cheese
2 teaspoons vanilla
2 eggs
1/2 cup sugar

Put one cookie mix in pan, fill with other mixture, and other cookie mix on top.

Bake 350 degrees for 45 to 50 minutes.

MARJORIE LYONS

Fruit Squares

1 cup sugar
1 16-oz. can of fruit (fruit cocktail, pineapple, etc.)
(Don't drain)
2 cups flour
2 teaspoons baking soda
1/2 teaspoon salt

Mix all together and put on large cookie sheet to bake. Add 1/2 cup of brown sugar and 1/2 cup of crushed nuts on top before baking. Bake at 350°F. for 25 to 30 minutes.

FROSTING: 1/2 cup of butter
1/2 cup of can milk
1/2 cup of coconut

Boil 5 minutes and spread on hot cake.

PEGGY BOUCHER

Whoopie Pies

Excellent!

Cream together: 1 cup sugar
1/2 cup Crisco shortening

Add: 1 cup milk
1 teaspoon vanilla
1/2 teaspoon salt
2 egg yolks
1 teaspoon soda
5 heaping ~~teaspoons~~ tblsp. cocoa
2 cups flour

Drop by teaspoonfuls onto greased cookie sheet. Bake at 350°F. 10-12 minutes.

Filling: 2 egg whites, 2 cups confectioners sugar, 1/2 cup Crisco shortening, 1 teaspoon vanilla.

CARLENE DESCHENES

Apple Brownies

1 cup melted oleo
6 medium apples, sliced thin
2 cups sugar
2 eggs
1 cup nuts
2 heaping cups of flour
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
2 teaspoons cinnamon

Mix butter and sugar, add eggs and beat well. Stir in apple slices and add nuts. Add dry ingredients and blend well. Bake in 9x13 pan 350°F. oven for 45 to 50 minutes.

ESTHER THERIAULT

Pineapple Squares

1 large can crushed pineapple
1 cup sugar
3/4 tablespoon of flour

Mix together in sauce pan; cook slowly for 10 minutes until slightly thick. Set filling aside to cool.

Mix: 4½ cups flour
1½ cups sugar
1/2 teaspoon salt
7 oz. package coconut
1 egg
1 teaspoon vanilla
2 cups shortening (or 1 cup shortening and 1 cup butter

Beat eggs, vanilla and shortening; add to flour, sugar, and salt mixture and mix until crumbly like pie crust. Press 3/4 of mixture in a greased cookie sheet, spread cooled filling. In remainder of flour mixture add coconut and sprinkle over top of filling. Bake 30 to 35 minutes in 350°F. oven. Cool and cut in squares.

ESTHER THERIAULT

Date Squares

1 package dates - 1 cup boiling water
1/2 cup sugar
1 tablespoon flour
vanilla

1½ cups flour
1 teaspoon soda
1/2 cup butter
1 cup brown sugar
1½ cups oats

Bake 25 minutes at 375°F.

HILDA CIARROCCHI

Peanut Butter Dreams

1/4 cup butter or oleo
1/2 cup peanut butter
1/2 cup firmly packed light brown sugar
1 cup sifted all-purpose flour
2 eggs, beaten well
1 cup packed brown sugar
1 tsp. vanilla
1/3 cup sifted flour
1/2 tsp. baking powder
3/4 cup flaked coconut
1 pkg. (6 oz.) semi-sweet chocolate bits

Cream butter and peanut butter thoroughly. Add 1/2 cup brown sugar gradually, beating until fluffy. Add 1 cup flour, half at a time, beat until blended. Turn into greased 9-inch square pan and press an even layer. Bake at 350°F. about 10 minutes, until light brown. Remove from heat.

Meanwhile, beat eggs, vanilla and 1 cup brown sugar. Add a mixture of the 1/3 cup flour and baking powder. Beat until blended. Stir in coconut and chocolate bits. Spread onto hot partially baked layer in pan. Return to oven and bake 30 minutes. Cool completely in pan, then cut. Makes about 2 dozen squares.

NELLIE PURCELL

Strawberry Squares

Mix together and bake 15 minutes at 350°F. in 9x13" pan:
2 cups flour
1 cup butter
4 tablespoons sugar

Bring 1 large package frozen strawberries to a boil and add 1 cup boiling water. Add 1 large package strawberry jello and 4 tablespoons sugar. Chill until almost thickened and spread on cooked mixture when ready to serve. Top with whipped cream.

LORETTE GAGNON

Mincemeat Bars

2½ cups Bisquick
1 cup sugar
1 egg
3 tablespoons shortening (part butter)
1/4 cup milk
1½ cups mincemeat

Heat oven to 375°F. Mix well all except mincemeat. Pat half into greased 13x9x2" pan, to within 1/2" of edge. Spread with mincemeat. Put out other half of dough on wax paper to same size. Turn over on mincemeat. Peel off wax paper. Bake 30 minutes. Frost with thin confectioners sugar icing. While warm cut into bars. Makes about 3 dozen. (Can freeze.)

EVELYN MICHAUD

Chocolate Chip Bars

3/4 cup butter
1/2 cup sugar
1/2 cup brown sugar
3 egg yolks, save whites
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1/4 teaspoon soda
1/4 teaspoon salt

Blend together the first 5 ingredients; add the last ones to this mixture. Spread in a 13x9x2" pan. Sprinkle over this 6-ounce package of chocolate bits and 1/3 cup chopped walnuts. Beat the three egg whites with 1 cup brown sugar for meringue. Spread on top and cover with 1/3 cup chopped walnuts. Bake 35 minutes at 350°F. Cook, cut and enjoy.

RELLA CHESLEY

Pecan Tarts

Pastry: 3 oz. package cream cheese
1/2 cup oleo (let soften and cream together)
1 cup flour - stir with cream mixture. Chill dough for 1 hour.

Roll dough into 2 dozen 1" balls. Place in ungreased gem pan. Press dough on bottom and side of cup with thumb to shape.

Filling: Heat together
1 tablespoon oleo
1 teaspoon vanilla
3/4 cup of brown sugar
1 egg

Beat until smooth. Remove from heat. Divide 1/3 cup of crushed pecans among pastry lined cups. Add filling. Then top with other 1/3 cup of pecans. Bake at 325°F. about 25 minutes.

MARY ANNE MICHAUD

Banana Fritters

1 cup flour
1½ teaspoons baking powder
1 teaspoon sugar
1/8 teaspoon salt
1 egg
1/3 cup milk
2 bananas

Cut bananas into fourths and dip in rest of ingredients which have been combined. Fry in deep hot fat until browned. Serve plain or with Lemon Sauce: 1 egg, beaten, 1/2 cup sugar, 1/2 teaspoon vanilla.

CARLENE MICHAUD

Date Squares

Filling: 1/2 cup water)
1 pkg. dates (1 lb.)) Boil slowly until thick
1 cup brown sugar)

Top and bottom crust:

1 cup butter or margarine (melted)
1 cup brown sugar
1½ cups flour
1½ cups rolled oats
1½ tsp. baking powder

Mix well. Put 1/2 of ingredients in a 9x12" pan. Add filling and cover with remaining mixture. Bake at 325°F. for 1/2 hour or until golden brown.

MICHELE WITHAM

Raspberry Squares

Cake part: 1 cup flour
1 tsp. baking powder
1/2 cup butter or oleo
1 egg
1 tbsp. milk

Topping: 4 tbsp. butter
1 egg
1 cup sugar
1 cup coconut
1 tsp. vanilla

Sift baking powder and flour together. Cut in butter until mealy. Beat egg. Stir into mixture with milk. Mix and spread dough in pan, then 1/2 cup raspberry jam.

Topping: Melt butter and beat egg until frothy and add coconut to sugar and egg mixture. Add vanilla. Spread on top of jam. Bake 30 minutes at 350°F. Use 8" square pan.

EVA WHORTON
JUDY THERIAULT

Whipped Shortbread Cookies

2 cups soft butter or oleo (softened at room temperature)
1 cup powdered sugar
2 cups flour
1 cup corn starch

Preheat oven to 350°F. Beat all ingredients together until fluffy. Drop by teaspoon on ungreased cookie sheet. Bake until very slightly brown on bottom.

BETTY WILLETTE

Spicy Fruit Bars

1 cup sugar
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1 cup water
1/4 cup Puritan oil
2 cups seedless raisins
1-3/4 cups sifted enriched flour
1 tsp. salt
1/2 tsp. soda
1 cup finely cut dates
1/2 cup finely cut dried apricots

Preheat oven to 325°F. In saucepan combine sugar, spices, water, Puritan oil and raisins. Boil 3 minutes and then set aside to cool.

Add combined dry ingredients; then add dates and apricots. Spread in oiled 9-inch square pan. Bake at 325°F. about 45 minutes. Cool.

TAMMY LANDRY

Coffee Squares

Combine:
1 cup brown sugar
1/2 cup shortening
1 egg
1/2 cup strong instant coffee - liquid
1½ cups flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 cup nuts

Place in buttered tin about 8 or 9".
Bake at 350°F. for 25 minutes.

Frosting: 1 tbsp. butter
1 cup powdered sugar
1 tsp. vanilla
1/4 cup of the liquid coffee
Nuts

CLAIRE HATFIELD

Butterscotchies

1 16-oz. pkg. butterscotch morsels
1 large can chow mein noodles
½ cup salted peanuts

Melt butterscotch morsels, add noodles and peanuts. Mix well. Put into ungreased cookie sheet by teaspoonfuls. Set into refrigerator and let harden.

CAROL PAGE

Cherry Coconut Bars

1 cup of flour
½ cup of butter
3 tbsp. confectioners sugar

Spread into 10x6" pan; bake at 350°F. for 25 minutes.

2 slightly beaten eggs
1 cup of sugar
¼ cup of flour
½ tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
3/4 cup chopped nuts
1/2 cup chopped cherries

Spread over top of baked pastry. Bake another 25 minutes. Cool, cut into bars.

PAM ETHIER

Coffee Squares

2 eggs
2 cups brown sugar
3 cups flour
1 cup oil
1 cup warm coffee
1 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
1 large package chocolate bits

Mix all ingredients together and pour into greased pan. Bake at 350°F. for 30 minutes.

PAM ETHIER

Congo Bars

2-3/4 cups flour
2-1/4 tsp. baking powder
1/2 tsp. salt
2/3 cup shortening
2-1/4 cups brown sugar
3 eggs
1 cup nuts, if desired
1 16-oz. pkg. chocolate bits

Mix together. Pour into greased baking pan. Bake at 350°F. for 25-30 minutes.

PAM ETHIER

Marshmallow Squares

1 cup sugar
3/4 cup Crisco
1/4 cup coconut
1 tsp. vanilla

Cook in a double boiler until thick; about 3/4 hour. Cool. Add 2¼ cups graham cracker crumbs and 1 cup small marshmallows. Put in pan and refrigerate for 1 hour.

POLLY BIRT

Cherry Delight Cookies

1/2 lb. butter
3/4 cup brown sugar
1 egg
2 cups flour

Cream butter, sugar, then egg and flour. Knead well with hands. Break off small pieces. Press out with fork and put 1/2 cherry in center of each. Bake in slow oven (325°F.) until brown.

MARYANNE MICHAUD

Rum Balls

1 pkg. vanilla wafers, finely crushed
1 cup confectioners sugar
1½ cups chopped nuts
2 tbsp. cocoa
1/4 cup rum
1/3 cup white corn syrup
*****
1/4 cup heavy cream) May be used instead of
1 tsp. rum extract) rum

1/2 cup fine granulated sugar
Red candied cherries

Combine crumbs, confectioners sugar, 1 cup nuts and cocoa; mix together. Add rum, and corn syrup (or rum extract and cream); mix well. Shape into 1" balls. Roll half in granulated sugar, other half in crushed nuts. Moisten cherry halves with corn syrup and press half on each sugar rum ball. Will ship well in airtight container.

MARYANNE MICHAUD

Cupcakes

Cookies and cake and candy enthrall
But I like my cupcakes most of all.

Never Fail Cupcakes

1 egg
1/2 cup cocoa
1/2 cup shortening
1½ cups flour
1/2 cup sour milk
1 tsp. vanilla
1 tsp. soda
1 cup sugar
1/2 cup hot water

Put all of these ingredients in a bowl and mix. Put in paper-lined cupcake pans. Bake at 350°F.

MARIA LYNCH

Chocolate Cupcakes

1/2 cup shortening
1 egg
1½ cups flour
1 tsp. soda
1/2 cup buttermilk or sour milk
1 cup sugar
1 tsp. vanilla
1/2 cup cocoa
1/2 tsp. salt
1/2 cup boiling water

Cream shortening, sugar, egg and vanilla. Add sifted dry ingredients alternately with buttermilk. Stir in boiling water and blend well. Fill greased muffin cups 2/3 full and bake at 375°F. for 25 minutes.

Makes 1½ dozen cupcakes.

LORETTE GAGNON

Banana Bread

1/2 cup shortening
3/4 cup sugar
1/2 tsp. salt
2 eggs
1/2 cup chopped nuts
2 cups sifted flour
2 ripe bananas, mashed
1/2 tsp. baking powder
1/2 tsp. baking soda
3 tbls. sour milk

Cream shortening, sugar and salt. Add eggs, flour, baking powder, soda, bananas, nuts and milk.

Line pan with wax paper. Bake in 300°-325°F. oven 45 minutes, or until done.

EVELYN LABUN

Chocolate Cupcakes

2 squares chocolate
1 cup shortening
1 cup sugar
1 egg
1 cup milk
1-3/4 cups flour
1/2 tsp. soda

Cream chocolate, sugar and shortening together. Add egg and beat. Melt chocolate and add to mixture. Alternate soda mixed with flour and milk and beat well.

Frosting: 2 squares chocolate, melted
1 tablespoon butter
3 tablespoons hot water

Mix together and let cool. Add confectioners sugar (1½ cups) and 1 teaspoon vanilla. Mix well. If too thick add more hot water.

DOT AMBROSE

Fudge Cupcakes

1/2 cup shortening
1 cup sugar
1 egg
1 tsp. vanilla
1½ cups flour
1/2 cup cocoa
1 tsp. baking soda
1/2 tsp. salt
1/2 cup buttermilk or sour milk
1/2 cup boiling water

Cream shortening, sugar, egg and vanilla together until creamy. Add sifted dry ingredients alternately with sour milk. Stir in boiling water and blend well. Fill greased muffin tins 2/3 full (or use papers). Bake at 375°F. for 25 minutes. Yield: 1½ dozen cupcakes.

BERNADETTE GAGNON

Beef Casserole

1/2 cup rice
1 cup boiling water
1/2 tsp. salt
1 lb. ground beef
Chinese noodles
1 med. onion, chopped
1 cup celery, chopped
1 cup cream of mushroom soup
1 cup cream of chicken soup
1/2 cup water
1/4 cup soy sauce

Add rice to 1 cup boiling water and salt. Cook covered 15 minutes. Brown beef with onion and celery. Add rice, soups, 1/2 can water and soy sauce. Sprinkle with Chinese noddles. Bake 20 to 30 minutes in 350°F. oven.

PAT BELANGER

Easy Mexicali Dinner

1 lb. ground beef
1/2 cup chopped onion
6 ounces (3 cups) medium noodles, cooked and drained
1 1-pound can tomatoes
1 6-ounce can tomato paste
6 ounces sharp process American cheese, shredded (1½ cups)
1/2 cup sliced ripe olives
1 tsp. salt
1/4 tsp. dried basil, crushed
1/8 tsp. pepper

Cook meat and onion in large skillet till onion is tender. Stir in cooked noodles, tomatoes, tomato paste, 1 cup shredded cheese, olives and seasonings. Turn into 2-quart casserole. Top with remaining cheese. Bake at 350°F. for 45 minutes.

CARLENE DESCHENES

Savory Stroganoff

1 lb. ground beef
1/2 cup chopped onion
1/2 cup chopped celery
1 10-oz. can cream of mushroom soup, undiluted
1/4 cup catsup
2-3 tbsp. Worcestershire sauce
1/2 cup sour cream

Brown meat. Add onions and cook until golden. Add celery, soup, catsup, and Worcestershire sauce and simmer 20 minutes. Lower heat, add sour cream and serve immediately on rice.

CATHERINE BOSSIE, PAST REGENT

Daughters of Isabella

Recipes

"Therefore if thine enemy hunger, feed him; if he thirst, give him drink: for in so doing thou shalt heap coals of fire on his head." Romans 12:3-21.

Upside Down Hamburger Pie

1 medium onion
2 tbsp. cooking oil or melted oleo
or shortening or butter
1 lb. hamburger
1 can (16 oz.) tomato sauce
2 tbsp. catsup
2 tsp. chili powder
1 tsp. salt
1/4 tsp. black pepper
1/2 green pepper
2 cups Bisquick mix (use amount for biscuits)

Chop onions fine and brown in oil or shortening. Add hamburger and brown thoroughly; add the sauce, catsup, chili powder, salt and black pepper. Cut green pepper into strips and place on bottom of 9" square ungreased pan. Pour in meat mixture. Make a 9" square biscuit cover and flop on top of meat mixture. Cook 20-25 minutes in 425°F. oven. Serves 4 to 6.

IDA MICHAUD, DECEASED

Italian Spaghetti Sauce

3 lb. ground beef
1 tbsp. salt
1 tsp. pepper
2 tbsp. oregano
1 tbsp. flake parsley
2 tbsp. sweet basil
1 cup chopped onion
1 tsp. garlic salt
4 cups tomato puree
1 cup tomato paste
3 cups water
1 tbsp. sugar
2 tbsp. grated cheese

Simmer for 2 to 3 hours.

RELLA CHESLEY

Italian Pot Roast

Chuck Steak. Sear in hot oven, with 1/4 cup oil, on both sides. Remove and cover with garlic, red pepper and Italian seasonings. Add carrots and potatoes, cut up. Cover completely with water. Add 1 can pureed tomatoes. Sprinkle with Parmesan cheese. Bake in 400°F. oven for 2 hours.

MARY CIVIELLO

Beef Skillet Fiesta

1 pound ground beef
1 tablespoon salad oil
¼ cup diced onions
2 teaspoons salt
1 teaspoon chili powder
¼ teaspoon pepper
1 can (1 lb.) tomatoes
1 can (12 oz.) whole kernel corn
1¼ cups bouillon*
½ cup thin strips green pepper
1-1/3 cups Minute rice

Brown meat in oil over high heat in skillet, leaving meat in coarse chunks. Add onions; reduce heat to medium and cook until onion is tender, but not browned. Add seasonings, tomatoes, corn and bouillon; bring to boil. Stir in green pepper. Boil again. Stir in rice (right from box); remove from heat. Cover; let stand 5 minutes. Fluff with fork. Makes 6 servings.

*Or use 1 bouillon cube dissolved in 1¼ cups boiling water.

MAMIE DAIGLE

Hungarian Pork Chops

1 pkg. Au Gratin or Scalloped Potatoes, prepared as directed
4-5 cups coarsely cut cabbage

Stir together.

Top with pork chops. Bake uncovered 50-60 minutes in 400°F. oven.

EDITH MICHAUD

Barbecued Pork Spareribs

3-4 Lb. pork spareribs (2 pkgs. will do it)
1 lemon
1 onion
1/3 cup Worcestershire sauce
1 tsp. salt
1 tsp. chili powder
2 dashes tabasco sauce
1 cup catsup
2 cups water

Place ribs in pan with slices of lemon and onion on top. Bake at 450°F. for 30 minutes. Mix other ingredients and boil over burner. Pour mixture over ribs after the 30 minutes and bake at 350°F. for 45 minutes to 1 hour. Baste every 15 minutes.

BERNADETTE GAGNON

Stuffed Pork Chops

6 double-thickness chops with pockets

Stuff with: 1 cup shredded sharp cheese
1 cup chopped apple
1/2 cup melted butter

Dip in: 1 egg, beaten
1/4 cup milk

Roll in: 3/4 cup seasoned bread crumbs

Stand chops on bone end in shallow baking pan. Bake at 375°F. for 1½ hours. (Secure chops with skewers or toothpicks.)

KATHERINE DEMPSEY

Sweet-Sour Pork Chops

2 chicken bouillon cubes
to 1 cup boiling water

Add: 2 tbsp. soy sauce
2/3 cup sugar
2 tbsp. cornstarch
1/4 cup vinegar

Mix well.

Add: 1 small can pineapple

Simmer until thick and clear. Add celery and green pepper. Add pork chops (6). Simmer 1/2 hour to 45 minutes.

CAROLINE BEAULIEU

Shish Kabobs

3/4 cup Puritan oil
1/2 cup vinegar
3 tbsp. minced onion flakes
3 tbsp. Worcestershire sauce
2 tsp. salt
1 tsp. oregano
1/2 tsp. pepper
1/2 tsp. thyme
2 lbs. lamb or beef, cut in 1" cubes
Small whole cooked onions
Fresh whole mushrooms
Green Pepper squares

In large bowl combine Puritan oil, vinegar, onion flakes, Worcestershire sauce, salt, oregano, pepper and thyme. Add meat to this marinade. Cover and refrigerate at least several hours, preferably overnight. Place marinated meat alternately on skewers with onions, mushrooms, and green pepper squares. Broil: Place kabobs about 5 inches from heat; broil 5 minutes. Turn and broil about 5 minutes longer, or until meat is done. Charcoal Grill: Place kabobs about 5 inches above hot coals. Turn often until meat is done. 6 to 8 servings.

TAMMY LANDRY

Stuffed Green Peppers

6 green peppers
2 tbsp. butter
1 med. sized onion
2½ cups bread crumbs
1 tbsp. chopped parsley
1/2 cup chopped cooked ham
1 egg
Tomato sauce mixed with water
Salt and pepper to taste

Cut off stem end of peppers, remove seeds and membrane; parboil in salted water for five minutes. Heat fat and brown chopped onion in it. Add bread crumbs, parsley and ham. Add beaten egg and moisten with tomato sauce and water. Season to taste with salt and pepper. Fill the pepper shell with the mixture and bake in a moderate oven until brown.

Instead of the ham, any other cooked meat, nuts, cheese or leftover vegetables may be used. Time for baking: 30 to 40 minutes. Temperature 350°F. Serves 6.

NELLIE PURCELL

Sweet-Sour Chicken

1 broiler-fryer (2½ to 3 pounds), cut up
1/2 bottle (8 oz. size) Russian dressing (dark red kind)
1 envelope onion soup mix
1/2 jar (10-oz. size) apricot preserves
Water

Put chicken in shallow baking dish. Mix dressing, soup mix and preserves with small amount of water. Pour over chicken and bake in 350°F. oven 1¼ hours, or until chicken is tender. Good with cooked rice and green vegetables.

NOTE: To serve for buffet or as appetizer, bone and cut raw chicken in bite-size pieces, bake as above.

ESTHER THERIAULT

Fried Chicken

About 6 pounds broiler-fryer chicken; 1/2 cup half and half cream; about 1/2 teaspoon each of the following: salt, pepper, paprika, thyme leaves, mixed together. Add grated cheese if desired. Add 2 cups crushed potato chips (4 oz. pkg.).

Dip chicken pieces in cream and arrange in shallow foil-lined baking pan, skin side up. Combine other ingredients and sprinkle chicken heavily with mixture. Bake at 375°F. about 1 hour or 70 minutes, or until done.

CLAIRE HATFIELD
PAST REGENT AND
PAST STATE REGENT

Chinese Chicken

8 chicken breasts, split
1/2 cup vegetable oil
2 cans (6 oz. each) sliced mushrooms
1 cup green onions
1/4 cup corn starch
2 large cloves garlic, minced
1/4 tsp. ginger
1/2 cup molasses or syrup
1/2 cup soy sauce
1 cup salted peanuts
1/2 cup dry sherry

Serve over rice.

1. Bone chicken, remove skin, cut in 1" pieces. Heat vegetable oil in skillet; add chicken and brown.
2. To skillet add mushrooms and liquid, green onions, corn starch, all other ingredients. Cook until thickened over low heat, about 10 or 15 minutes, stirring occasionally.
3. Add peanuts and sherry. Delicious.

YVONNE THIBODEAU
CHARTER MEMBER

Salmon Loaf

2 eggs
1 can salmon
3 slices bread, cut in small cubes
1/4 cup oleo, melted
1½ cups milk
Salt

Beat eggs until light. Drain salmon, remove skin and bones and flake. Add to eggs, bread, salt and butter.

Heat milk to lukewarm. Add to first mixture; mix well. Bake in loaf pan at 350°F.

BETTY WILLETTE

Salmon and Rice Pie

1 can salmon, flaked
2 cups hot cooked rice
2 tbsp. minced parsley
1 tbsp. finely cut onion
1/2 cup chopped celery
2 tbsp. lemon juice
1½ tsp. salt
1/4 tsp. pepper
3 eggs, well beaten

Bake at 350°F. for 45 minutes

Sauce for pie: 2 tbsp. butter
2 tbsp. flour
1 cup milk
1/4 tsp. salt
1/4 tsp. mustard (prepared)
1/2 cup stuffed olives, sliced

Cook on top of stove until thick.

LORETTE GAGNON

Spaghetti Sauce

2 pork chops
6 small cans tomato paste
2 regular cans tomatoes (pureed in blender) or
2 cans tomato puree
1/4 cup olive oil
1/2 tsp. salt
1/2 tsp. black pepper
Sprinkle of oregano
Sprinkle of garlic salt
1 whole onion
1 small green pepper
4 cups water

In skillet brown 2 pork chops with little olive oil and onion. Take out pork chops after browning; put tomato paste in and add olive oil. Stir paste constantly for 15 minutes. When it gets dark, add pureed tomatoes, salt, black pepper and garlic salt, oregano, whole onion, whole green pepper (optional) and four cups of water. Add pork chops. Let cook on low heat for two hours. If sauce dries a little, add a little more water.

GALLY OSGOOD

Meat Balls

(For sauce recipe above)

2 lbs. hamburger
8 slices left over bread
1 egg
1 tsp. salt
1½ tsp. black pepper
2 cloves garlic
Grated cheese

Put hamburger in bowl. Moisten bread and bread up in pieces. Put in hamburger. Add egg, salt and pepper. Cut up garlic in tiny pieces and add to mixture. Sprinkle in some grated cheese and mix all well by hand. Roll into walnut size balls. Fill fry pan 3/4 full and fry in olive oil till done, or bake in oven at 350°F. for 3/4 hour. Put in spaghetti sauce one hour before serving.

GALLY OSGOOD

Baked Rice

1½ cups converted rice
2 tbsp. butter
1 tsp. salt
3½ cups water

Put dry rice in casserole. Pour boiling water over rice and add butter. Stir till butter is dissolved. Add salt and cover; put in oven for 45 minutes at 350°F. Don't remove cover till rice is cooked.

ESTELLE COON

Meat Loaf

1 cup soft bread crumbs
1 cup milk
½ lb. ground beef
1 egg
1/4 tsp. black pepper
1 tsp. Worcestershire sauce
2 tbsp. minced onion

Sauce: 1/2 cup catsup
3 tbsp. brown sugar
1 tbsp. prepared mustard
1/4 tsp. salt
1/2 cup water

Add bread crumbs to milk and let stand a few minutes. Mix with ground beef, egg, pepper, Worcester sauce, onion, and put in baking pan. Combine brown sugar and mustard first and catsup, salt and water. Bake 325°F. for 1 hour 10 minutes. Makes 6 or 8 servings.

JUDY ALBERT

Corned Beef Casserole

1 pkg. (6 or 8 oz.) macaroni, cooked and drained
1 12-oz. can corned beef, cubed
1/2 lb. cheese, cubed
1 cup milk
1/2 cup chopped onion
1 can condensed cream of chicken soup
Buttered crumbs

Combine macaroni, corned beef, onion and cheese. Combine soup and milk. Add to other mixture. Pour into 2-qt. casserole. Cover with crumbs. Bake 1 hour at 350°F.

MARY BELANGER

Fried Rice

Brown 6 strips bacon and cut into tiny pieces. Add 1 large green pepper, chopped, 1 small onion, chopped, 1 small can mushrooms; saute slightly. Next: Add 2 eggs, beaten, and add them to the other ingredients. Add 3 to 4 cups cold cooked rice and heat well, stirring continually. Finally add 3 to 4 tablespoons soy sauce and stir well. Serves 6.

PRISCILLA COLLINSWORTH

Corn Chowder

5 med. potatoes, chopped
1 onion, chopped
1 tsp. celery powder
1 tsp. parsley
5 cups water

Boil until potatoes are done.

Add:

1 can of evaporated milk
1 can of creamed corn
2 tbsp. butter
Dash of paprika
Salt and pepper to flavor

Ready to eat. Perfect for a cold winter day lunch.

DEBBIE BOUCHARD

Chocolate Chip Muffins

1 egg
1/2 cup milk
1/4 cup oil
1½ cups flour
1/2 cup sugar
2 tsp. baking powder
1/2 tsp. salt
3/4 cup tiny chocolate bits

Grease 12-cup muffin pans (bottom only). Mix together all dry ingredients. Add liquid mixture, just until flour is moistened--batter should be lumpy. Fill tins 3/4 full. Bake at 400°F. 20-25 minutes. Remove from tins immediately.

LUELLA MICHAUD

Sugar Doughnuts

1½ cups sugar
4 tsp. melted butter
3 eggs
1½ cups buttermilk
3 tsp. baking powder
1½ tsp. soda
2 tsp. nutmeg
1 tsp. ginger
About 4 cups flour

Chill several hours before frying.

MELVINA BAKER
DECEASED MEMBER

Bread Pudding

2 eggs
2 cups of milk
4 to 6 slices bread
1/2 cup sugar
1/2 tsp. nutmeg
1/2 cup seedless raisins
Dash cinnamon

Tear apart bread; add eggs, milk, sugar, nutmeg and cinnamon. Mix together. Then add raisins and mix thoroughly. Heat raisins first. Pour into square baking pan, 8x8x2". Bake at 350°F. for 45 minutes. Top with whipped cream.

BONNIE BETTS

Fruit Cocktail Squares

2¼ cups flour
1½ cup sugar
1/2 tsp. salt
2 eggs
1½ tsp. soda
1 tsp. vanilla
1 med. can fruit cocktail

Mix all ingredients. Put into a greased cookie sheet. Just before putting in the oven, sprinkle top with 1/2 cup coconut and 1/2 cup nuts. Cook at 350°F. for 20 to 25 minutes. Put topping on while still warm, not hot.

Topping: 3/4 cup confectioners sugar
1/2 cup butter
1/4 cup canned milk

Combine all ingredients and bring to a boil. Stir 2 minutes. Cool. Put on squares.

JULIETT DUPREY

Blueberry Coffee Cake

3/4 cup sugar
1/4 cup shortening
1 egg
1 tsp. vanilla
3/4 cup milk
1-3/4 cups and 2 tbsp. flour
3 tsp. baking powder
1/2 tsp. salt

Topping: 1½ cups blueberries, fresh, frozen, or canned
2 tbsp. sugar
1/2 tsp. cinnamon

Sprinkle on cake. Bake at 375°F. for 35-40 minutes. Serve warm, if desired.

IRENE INGALLS

Molasses Cookies

1 cup molasses - add 3 tsp. soda
1 cup sugar
1 cup melted shortening
1 cup cold water
1 tsp. vanilla
5 cups flour
1/2 tsp. salt
1 tsp. each cinnamon, ginger, cloves and nutmeg

Roll out about 1/4" thick. Bake at 350°F. for 15-20 minutes. Sprinkle sugar on top of hot cookies.

ALICE MORIN
CHARTER MEMBER

Raisin Filled Molasses Cookies

4 cup shortening
. cup sugar
1 egg
1 tsp. salt
2 tsps. soda in 1/4 cup hot water
1/2 cup molasses
1/2 tsp. nutmeg
1/2 tsp. cloves
1/4 tsp. cinnamon
4 cups flour

Cream shortening and sugar. Add egg and mix well. Add all ingredients except flour. Mix well and then add flour in small amounts. Roll out on floured board and cut (about 1/8" thick) with cookie cutter. Place one cookie on greased cookie sheet, add 1 teaspoon filling and place another cookie on top. Press around edges. Bake at 375°F. for about 12 minutes.

Filling: 2 cups chopped raisins covered with hot water; drain; 1 cup sugar, 1 cup hot water, 2 tablespoons flour, 2 teaspoons vanilla, pinch of salt. Combine all ingredients and boil until thick. Cool.

AMELIA PRAY

Date Squares

2½ cups rolled oats (quick)
1 cup brown sugar
1 cup flour
1 tsp. soda
3/4 cup oleo
1/4 tsp. salt

Melt oleo and mix with dry ingredients until crumbly.

Filling:

1 pkg. dates (8 oz.)
1/2 cup sugar
1 tbsp. cornstarch
1 cup hot water
1 tsp. vanilla
1/4 tsp. salt

Cook over medium heat, stirring frequently until thick. Put about half the crumb mixture in a 9x13" pan and pat down. Add date filling and the rest of crumb mixture on top. Bake in 375°F. oven for 20-30 minutes, until lightly brown.

MARY GIBERSON

Pineapple Squares

1 large can crushed pineapple
1 cup sugar
1 tablespoon flour

Mix all together in saucepan. Cook slowly till slightly thickened, about 10 minutes. Set aside to cool.

1 egg, beaten
1 tsp. vanilla
2 cups shortening (all or 1/2 oleo)
4½ cups flour
1½ cups sugar
1/2 tsp. salt

Mix like pie crust. Press 3/4 mixture in a greased cookie sheet. Spread on cooled filling. Add 7-ounce package coconut to remainder of mixture. Sprinkle on top of filling. Bake at 350°F. for 25 to 35 minutes. Cool and cut in squares.

LOUISE M. COTE

Walnut Squares

Shortbread: 1 tbsp. white sugar
1/2 cup butter
1 cup flour

Mix together and press into 8x12" pan, greased.

Filling: 1-1/3 cup brown sugar
2 eggs, beaten
1 tsp. vanilla
2 tbsp. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 cup coconut
1 cup walnuts

Mix together and spread on top of shortbread.
Bake at 350°F. for 25 to 30 minutes.

Icing: 2 tbsp. butter
2 cups confectioners sugar
Hot coffee to make paste

Frost squares when cool.

JUDY THERIAULT

Cheese-Cake Bars

2/3 cup graham crackers
1/2 cup all-purpose flour
1/2 cup chopped nuts
1/4 cup sugar
1/2 cup margarine, melted
1 8-oz. pkg. cream cheese, softened
1/3 cup sugar
1 egg
1/2 tsp. grated lemon peel
1 tbsp. lemon juice
2 tbsp. finely crushed graham crackers

1. Stir together first 4 ingredients.
2. Add melted butter, mix until crumbly.
3. Pat into ungreased 9x9x2" pan.
4. Bake at 375°F. for 12 minutes.
5. Mix other 5 ingredients, thoroughly.
6. Put into graham crackers.
7. Bake at 350°F. for 20 to 25 minutes.
8. Remove from oven, and sprinkle with the 2 tablespoons graham crackers.
9. Cool; cut into bars. STORE IN REFRIGERATOR!!

LORRAINE MORIN

Italian (Anise) Cookies

8 eggs
8 tbsp. oil
8 tbsp. sugar
8 tsp. baking powder
2 tsp. anise seed
4 cups flour, approximately

Beat eggs well with mixer; add oil, sugar, baking powder, anise; beat again. Add 1/2 of the flour. Mix well. Stir in the rest of the flour. Turn on well floured board; if batter is too sticky, add a little flour. Take dough, turn over, covering with flour. Cut small portions and roll in round lengths, about 4 inches long; shape in S's and O's. Place on wax papered pans. Bake at 350°F. for 12-15 minutes. Frost when cool.

Frosting: 2 cups confections sugar; mix with water to thin; spread on and sprinkle with colored decoration candies (jimmies), if desired.

ANNA CURLEY

Apple Upside-Down Cake

Half fill a casserole with sliced apples; cover with 1/2 cup brown sugar. Dot with butter; place in low oven. While heating, mix:

1/2 cup sugar
1 egg
Butter, walnut size
Dash salt
1 tsp. vanilla
1/2 cup milk
1 cup flour
1 tsp. baking powder

Sprinkle cinnamon on top of apple in casserole; pour batter on top. Bake in moderate oven, 300°F. to 350°F.

NELLIE PRATT

Coffee Cake

1 egg, beaten
1/2 cup sugar
1/2 cup milk
2 tbsp. melted shortening
1 cup flour
1/2 tsp. salt
2 tsp. baking powder

Bake at 375°F. for 20-25 minutes.

Combine eggs, sugar, milk and shortening; add flour--sifted with salt and baking powder; mix well and pour into pan.

Topping: 1/4 cup brown sugar
1 tsp. cinnamon
1 tbsp. flour
1 tbsp. melted butter
1/2 cup nuts

Mix together. Sprinkle evenly over dough and bake.

DIANNE SHEEHAN

Mrs. Yankouski's Cake

1½ cups sugar
3 tbsp. oleo
2 eggs
1 tsp. vanilla
1 tsp. salt
2 tsp. baking powder
2 cups flour
1 cup milk
1 cup raisins

Topping: Slice apples and lay on top of batter; sprinkle with sugar, cinnamon and nutmeg.

HEDWIG YANKOUSKI

Layer Sheet Cake

1st layer: 2 cans apple pie filling
Next: 1 package white cake mix (prepared)
Next: 1 stick melted margarine
Next: 1 package pecans

Bake at 375°F. for about 3/4 hour or until brown.

ROSAMOND LYONS

Blueberry Buckle

3/4 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk
2 cups flour
2 tsp. baking powder
1/2 tsp. salt
2 cups blueberries
1 tsp. vanilla

Topping: 1 cup brown sugar
2/3 cup flour
1 tsp. cinnamon
1/2 tsp. butter

Mix together. Bake at 375°F. for 30 minutes.

PAM WHITE

Apple-Walnut Cake

4 cups apples, chopped
2 cups. sugar
2 eggs
2 tsp. vanilla
2 cups flour
1/2 cups oil
2 tsp. baking soda
1½ to 2 tsp. cinnamon
1 tsp. salt
1 cup nuts.

Mix. Bake in 13x9x2" pan at 350°F. for 45 minutes to 1 hour.

GENEVA DELOGE

Old Fashioned Molasses Cake

1/2 cup shortening
1/2 cup sugar
1 cup molasses
1 egg, beaten
2½ cups flour
2 tsp. allspice
1 tsp. soda
1/2 tsp. salt
1 cup boiling water

Cream shortening and sugar; add molasses, then egg. Sift all dry ingredients and add to the mixture and lastly add the boiling water. Bake at 350°F. for 45 minutes in 8x12" pan.

DELIA HAMILTON

Cookie Sheet Cake

Preheat oven to 400°F. Grease and flour bottom and sides of cookie sheet.

2 cups flour
1/2 cup shortening
4 tbsp. cocoa
1/2 cup buttermilk
1 tsp. soda

2 cups sugar
1 stick butter
1 cup water
2 eggs, beaten
1 tsp. vanilla

In medium bowl put flour and sugar, do not sift. In a saucepan bring to a boil the butter, water, shortening and cocoa. Pour over flour mixture while still hot. Add buttermilk, beaten eggs, soda, vanilla. Mix until smooth. Pour in sheet. Bake 20 minutes.

Icing: Boil 1 stick butter
4 tbsp. cocoa
6 tbsp. half and half (or 4 tbls. milk)
Add 1 box powdered sugar
1 cup chopped nuts
1 tsp. vanilla

Mix well. Spread over cake while both are still hot.

BETTY RUSH

Pineapple Upside Down Cake

1/4 cup butter
3/4 cup sugar
1 egg
1/4 tsp. salt
1½ tsp. baking powder
1 tsp. vanilla
1/2 cup milk
1/2 cup brown sugar
1½ cup flour

1/4 cup butter, melted in frying pan and sprinkle in pan. Arrange pineapple and cherries on, then pour batter on top. Bake at 350°F for 40-50 minutes.

TAMMY LUGTIG

Plain Doughnuts

2 eggs
1 tbsp. lard
2 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla

1 cup sugar
1 cup milk
1/2 tsp. salt
1 tsp. nutmeg

Mix together with enough flour to roll.

ANNA PELLETIER, DECEASED MEMBER

Eclair Cake

1 box (1 lb.) graham crackers
2 pkgs. (4 servings size) instant vanilla pudding and pie filling
3½ cups milk
1 container (8 or 9 oz.) non dairy whipped topping, thawed

Butter bottom of a 13x9" pan; line with graham crackers. Prepare pudding with 3½ cups milk, beating at medium speed until well-blended (about 2 minutes). Carefully fold in whipped topping. Pour half of mixture over graham crackers; cover with another layer of crackers. Repeat with remaining pudding mixture and cover with more crackers. Refrigerate for at least two hours and then frost

Icing: 2 pkgs. (1 oz. each) unsweetened premelted chocolate
2 tsp. light corn syrup
2 tsp. vanilla
3 tbsp. softened butter or margarine
1½ cups sifted confectioners sugar
3 tbsp. milk.

In small bowl add all ingredients. Beat until smooth. Spread over cake and refrigerate for 24 hours.

ANN TANOUS

Yummie Cake

1 yellow cake mix. Cook 15 minutes at 350°F. in 15½x10½" cookie sheet. Cool.

Frosting: Drain 20 oz. can of crushed pineapple, set aside. Mix 1 large package of instant vanilla pudding using only 1 cup of milk. This will be thick. Whip 8 oz. cream cheese with 8 oz. tub of cool whip. Blend in pineapple, add pudding. Blend together until smooth. Put on cake when cool. Sprinkle frosting with coconut and nuts. Refrigerate. It will taste YUMMIE!

JUNE RAYMOND

Scripture Cake

A Christmas or Easter special!

4½ cups - 1 Kings 4:22 - (flour)
1/4 tsp. - Leviticus 2:13 (salt)
2 tsp. - Amos 4:05 (baking powder)
3 tsp. - II Chronicles 9:9 (1 tsp. each cinnamon, nutmeg, and allspice)
1 cup - Judges 5:25 (oleo), softened
2 cups - Jeremiah 6:30 (sugar)
6 large - Jeremiah 17:11 (eggs)
2 tbsp. - 1 Samuel 14:25 (honey)
1/2 cup - Judges 4:19 (milk)
2 cups - NaHaum 3:12 (figs)
2 cups - coarsely chopped - Numbers 17:08 (almonds)

Bake at 350°F. for 50-60 minutes.

Grease 13x9x2" pan. Mix together the dry ingredients. Using a large bowl, beat oleo, until creamy. Add sugar 1/3 at a time; beat well after each addition. Add eggs one at a time. Beat well after each addition, scraping sides often. Reduce speed, add honey--then add dry items--with milk, 1/3 cup at a time alternating with milk. Remove beaters, stir chopped figs and nuts in and pour into pan. Bake. Cake is done when "touched" lightly and it springs back, or if tester comes out clean. This cake freezes very well. Good luck!

LEONA A. MICHAUD

Sheet Cake

2 cups flour)
2 cups sugar) Put in mixer
1 tsp. soda)

2 sticks oleo) Bring to a boil and
4 tbsp. cocoa) boil 1 minute. Pour over
1 cup water) dry ingredients and mix.

Add 1/2 cup buttermilk or sour milk
2 eggs, beaten
1 tsp. vanilla

Mix well. Pour into jelly roll pan. Bake 15-20 minutes at 350°F.

Frosting: 1 stick oleo, 4 tbsp. cocoa, and 4 tbsp. sour milk. Bring to boil, remove from heat, add 1# confectioners sugar, and put on warm cake.

MARY ROULEAU

Fruit Cake

1 cup wine (White Port is what I use)
1 cup sugar
1/2 cup butter (I use 2 sticks of oleo)
1 teaspoon cloves
1 teaspoon cinnamon
Salt
1 cup of raising (or 1/2 cup is what I use)

Boil above for 5 minutes the day before you make the cake. Cool and refrigerate.

Put in a large bowl:

2 cups flour and 1 cup cherries
1 tsp. soda
1 cup walnuts
1 cup dates
1 cup crushed pineapple
2 eggs
Vanilla

Mix above and bake in 275°F. oven (have oven cold when you put the cake in.

I keep out about 8 cherries and 10 walnut halves and put on top. An angel cake pan is best to use but you can use 3 loaf pans.

BENITA JAMESON

Chocolate Roll

Beat 1 cup powdered sugar and 1 egg together. Melt 1 small package of chocolate bits and 1/2 cup butter together and add to above. Add small marshmallows and 1/2 cup chopped nuts. Set in refrigerator to cool (15 to 20 minutes).

Spread 1 box of shredded coconut on a large piece of aluminum foil and drop mixture on the coconut. Be sure all is covered with coconut. Roll in foil and slice when ready to serve.

MAUDE GALLANT

Pumpkin Cake Roll

Beat 3 eggs at high speed for 5 minutes. Gradually add 1 cup sugar. Stir in 2/3 cup pumpkin and 1 teaspoon lemon juice. Stir together 3/4 cup flour, 1 teaspoon baking powder, 2 teaspoons cinnamon, 1 teaspoon ginger, 1/2 teaspoon nutmeg, 1/2 teaspoon salt. Fold in pumpkin mixture. Spread on greased and floured cookie sheet. Top with 1 cup finely chopped nuts. Bake at 375°F. for 15 minutes.

Turn out immediately on towel covered with confectioners sugar. Start at narrow end and roll up. Cool. Unroll. Fill with combination of 1 cup confections sugar, 6 ounces cream cheese, 4 tablespoons butter, 1/2 teaspoon vanilla. Beat until smooth. Spread over cake. Roll and chill. Serves 8.

ESTE BEAULIEU

Pumpkin Bread

1 cup cooking oil)
1/3 cup cold water)
1 can pumpkin pie filling, or fresh pumpkin

Mix 4 eggs in above mixture.

Sift together:

3-1/3 cups flour
3 cups sugar
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking powder

Pour in 2 large or 3 small loaf pans. Bake at 350°F. for 1 hour or until done.

SYLVIA MERCIER
PAST REGENT

Apple and Cranberry Bread

1/4 cup butter or margarine
1 cup sugar
1 egg, beaten
1½ tsp. vanilla
2 cups sifted all-purpose flour
1 tsp. baking powder
1 tsp. soda
2 cups finely chopped apples
1 cup cranberries, coarsely chopped
1/2 cup chopped nut meats

Cream butter and sugar. Stir in beaten eggs and vanilla. Mix and sift dry ingredients together and add to creamed mixture. Add chopped apples, cranberries and nut meats. Mix well. Bake in greased loaf pan in moderate oven (350°F.) for 1 hour. Allow to cool in tin for 10 minutes. Remove from pan. Cool thoroughly. Wrap in foil and store in cool place.

MARY THERIAULT

Hungarian Roll

1/4 cup warm water
1 pkg. dry yeast
1/2 cup lukewarm milk
1/4 cup sugar
1/2 tsp. salt
2½ cups flour
1/4 cup shortening
1 egg

1. Soak yeast in 1/4 cup of warm water for 5 minutes.
2. Pour milk over sugar and salt in bowl until dissolved.
3. Add 1 cup of flour. Beat with rotary beater until smooth.
4. Beat in shortening, egg and yeast mixture.
5. Add remaining flour, mixing with spoon, until dough leaves sides of bowl. Turn out on lightly floured board.
6. Knead for 5-10 minutes or until smooth.
7. Place in lightly greased bowl. Grease top and cover. Let rise 1-1½ hours.
8. Cut into walnut size balls. Roll in melted butter.
9. Pour about 1 cup of white sugar in a bowl. Add about 2 tablespoons of cinnamon and mix. Roll buttered balls in sugar mixture.
10. Place cherries (cut in halves) on bottom of angel food cake pan. Sprinkle chopped walnuts along bottom of pan. Then place balls in pan and occasionally put a few nuts and cherries here and there among balls.
11. Let rise about 1 hour. Bake at 375°F. for 45 minutes. Invert on plate. I cut heat down to 350°F. or 325°F.

MAE GALLANT

Sweet Rolls

Dissolve: 2 pkgs. dry yeast in
1/2 cup warm water. Set aside.

Dissolve: 1/2 cup shortening
1/4 cup sugar
1 tbsp. salt
2 cups boiling water. Let cool.

Combine: The two mixtures, mix in 2 eggs, add 3 cups of flour and beat smooth. Add 4 more cups of flour and beat until smooth. Let rise for 2 hours, punch down; make into rolls. Let rise for 1 hour. Bake at 375°F. for 25-30 minutes, or until golden brown.

JOANNE FARMER

Yeast Bread

Mix in a large mixing bowl 3 cups boiling water; add lard size of an egg, 5 heaping tablespoons sugar, 3 level tablespoons salt and let dissolve. Then add 2 cups cold water, make sure water is just luke warm and add 1 large yeast cake. When well dissolved, stir good and add flour to mixture. Add flour to make a stiff batter, enough so your batter isn't sticky. Oil top of batter and around mixture; cover; let rise until double its size. Grease bread pans; make bread into loaves; put in tins and let rise to double its size, then bake in 350°F. oven for 50 minutes to 1 hour.

SOPHIE DUPREY

Massa Savada

A Portuguese sweet bread made often for Easter.

3 cups milk
1 cup butter (must be butter)
12 eggs
20 cups flour
4½ cups sugar
3 tsps. salt
2 pkgs. dry yeast

Scald milk and when luke warm, dissolve yeast. Beat eggs (do not whip) and add to milk and yeast. Gradually mix in dry ingredients and knead. Place in covered bowl in warm place and rise 12 hours. Knead and divide in 6 loaves. Rise louble. Wet tops with milk and bake at 300°F. for 1 hour. utter tops when done.

THERESA COTE

Hot Cross Buns

1 cup milk
1/4 cup margarine
1/4 cup sugar
1/2 tsp. salt
1 pkg. (plus 1 teaspoon sugar) active dry yeast
1/4 cup warm water
1/2 tsp. cinnamon
2 tsp. grated orange rind
2 eggs, beaten
3 to 4 cups unsifted flour
1/2 cup raisins

Heat milk, add margarine, sugar and salt. Let set until luke warm. Dissolve yeast and the 1 teaspoon sugar. Stir into the luke warm mixture. Then add eggs, cinnamon and orange rind, the 3 cups of flour, a cup at a time, mixing well. Stir in raisins. Add enough additional flour to make a nice soft dough. Knead until nice and smooth (about 8 minutes). Let rise 1 to 1½ hours. Shape into rolls, place in pan (rise again). Bake 375°F. for 15 minutes. Remove from oven and brush tops of rolls with beaten egg (makes them shiney!). Return to oven for another 10 to 15 minutes. Make confectioners sugar crosses on each bun when cool.

ESTHER MORRIS

German Cheese Pie

Crust:

1¼ cup flour
1 tsp. baking powder
1/4 cup sugar
1 stick butter
1 egg

Sift flour, baking powder together, add sugar and butter to dry ingredients. Add egg, mix well. Do not roll. Work into 10" pie pan with hands.

Filling:

16 oz. cream cheese (room temperature)
1 tbsp. sifted flour
2 eggs
1 cup sugar
1½ cups milk
½ tsp. vanilla
Cinnamon

Mix cheese and flour well with electric mixer, adding eggs and sugar while beating. Add milk and vanilla. Pour into crust. Sprinkle with cinnamon. Bake at 350°F. for 40-45 minutes. Cool. Store in refrigerator.

THERESA HEBERT

Ritz Cracker Pie

20 Ritz crackers (crumbled by hand, not too fine)
1/2 cup chopped walnuts
1/2 tsp. baking powder

In mixing bowl beat 3 egg whites stiff, adding 3/4 cup sugar, add 1 teaspoon vanilla. Combine with cracker mixture into 8 or 9" plate. Bake 25 minutes at 350°F. Serve with whipped cream and walnuts on top.

KATHLEEN ALBERT

Snicker Doodles

1 cup soft shortening)
1½ cup sugar) Mix together
2 eggs)

Sift together and stir in above mixture:

2-3/4 cups sifted flour
2 tsp. cream tartar
1 tsp. soda
1/2 tsp. salt

Chill dough for at least 1 hour.

Make small balls; roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Bake at 400°F. 8-10-12 minutes according to size.

LAURETTA WRIGHT
DECEASED MEMBER

Starlight Mint Surprise Cookies

3 cups sifted flour
1 tsp. soda
1 tsp. salt
1 cup butter (half shortening may be used)
1 cup sugar
1/2 cup firmly packed brown sugar
2 eggs, unbeaten
2 tbsp. water
1 tsp. vanilla

Sift flour, soda and salt. Cream together butter, sugar and brown sugar. Blend in and beat well eggs, water and vanilla. Add dry ingredients and mix thoroughly. Cover and refrigerate at least 2 hours. Open 1 package chocolate mints or rum wafers candy. Enclose each in about 1 tablespoon of chilled dough. Place on greased baking sheet about 2 inches apart. Bake at 375°F. for 10-12 minutes.

MELVINA BAKER
DECEASED MEMBER

Breton Squares

22 graham wafers, crushed
1/2 cup butter or margarine
2 tablespoons confectioners sugar

Pat into an 8x8" pan (buttered), and bake 5 minutes at 325°F.

1 can sweetened condensed milk
2 cups shredded coconut
1 tsp. vanilla, or 1/2 tsp. vanilla and 1/2 tsp. almond flavoring
Pinch of salt
1/2 cup cut-up cherries

Mix and pour over base and bake 30-35 minutes at 325°F. Frost lightly with rich butter icing (almond flavored, if desired). Suggested icing recipe:

2 cups icing sugar (confectioners sugar)
1/4 tsp. vanilla
1/4 tsp. almond flavoring
1 tbsp. butter (generous)
Cream to moisten

LOIS BELL

Agatha Scones

3 cups flour
1 tsp. salt
3 tbsp. sugar
1/2 cup shortening (Crisco and margarine)
4 tsp. baking powder

Sift and blend the above.

Add: 1 egg
2/3 cup milk

Mix lightly with fork. Turn out on floured towel. Pat into a rectangle 1/2" thick. Cut in triangles and place on ungreased cookie sheet. These may be used as shortcakes or dusted with confectioners sugar and cinnamon and eaten warm. Bake 10 minutes at 450°F.

AILEEN BURR

English Cheddar Pie

1 pkg. piecrust mix
1 pkg. (8 oz.) mild cheddar cheese, shredded
3 eggs
2 cups milk
1 tbsp. all-purpose flour
1/2 tsp. salt
1/4 tsp. dry mustard
1/8 tsp. pepper
1/8 tsp. ground nutmeg

Prepare piecrust mix (or prepare pastry from your own recipe); roll and fit into 9" pie plate. Layer cheddar cheese into shell; beat eggs until light; beat in remaining ingredients; pour over cheese. Bake in hot oven (400°F.) 15 minutes; reduce heat to moderate (350°F.) for 30 minutes or just until knife inserted in filling halfway between crust and center comes out clean. Cool on wire rack about 15 minutes, then slice into wedges for serving.

SANDRY LINEHAN

Chocolate Mousse Pie

1 pkg. (4 oz.) Baker's German sweet chocolate
1/3 cup milk
2 tbsp. sugar (for less sweet pie, eliminate sugar)
1 pkg. (3 oz.) cream cheese
1 8-oz. container Cool Whip, thawed
1 8-inch graham cracker crust

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar (if used) into cream cheese; add remaining milk and chocolate mixture into whipped topping, blending until smooth. Spoon into crust. Freeze until firm, about 4 hours. Store any leftover pie in freezer.

REGINA DESCHENES

Mincemeat

Grind the following ingredients together and cook (medium heat, stirring often) for 24 hours on top of stove. Put in jars and refrigerate:

2 lbs. of beef neck or deer meat
1 lb. suet
4 lb. apples - diced
4 cups of brown sugar
2 lbs. of current raisins
3 lbs. of seedless raisins
1/2 lb. of citron
2 orange peels
2 lemon peels
1/2 pint cider
1/2 pint grape juice
1½ tsp. nutmeg
1 tbsp. salt
1/2 tsp. mace
1 tsp. cloves

PEGGY BOUCHER

Mustard Vinegar Pickles

1 gallon vinegar (take out 1 pint then add 1 pint water)
4 cups sugar
1 cup salt
1 cup dry mustard

Mix together and pour over small cucumbers packed in jars. Yields 2½ gallons pickles.

EUNICE PAGE

Strawberry Rhubarb Jam

5 cups rhubarb (cut in pieces)
1 small can of crushed pineapple (drained)
4 cups sugar

Mix together, let stand 30 minutes.

Bring to a boil and cook 12 minutes, stirring constantly. Take from stove, add 1 package strawberry jello. Put in jars and seal.

EVELYN LABUN

Winter Relish

5 cups sugar
1 cup flour
6 tbsp. dry mustard
1 quart vinegar and 1 quart water

Cook until thick in large kettle and combine with pickle ingredients.

Bottle while hot. Melt wax and seal closed jars.

1 medium cabbage
1 quart onions
1 quart cucumbers
2 quarts green tomatoes
1 cauliflour
3 green peppers
3 red peppers
1 bunch celery and a few apples

Put all in food chopper using coarse grinder. Cook until soft in water, using 1 cup salt.

Drain and rinse well (to eliminate strong salt flavor) in cold water.

Mix with above sauce and cook until mixture is tender. Bottle.

Makes approximately 7 quarts.

ELIZABETH TRAINOR
DECEASED MEMBER

Cucumber Pickles

2 or 3 slices of onion in bottom of quart jar. Cut cucumbers lengthwise and pack in jars.

Add: 1 teaspoon salt
1 teaspoon celery seed
1 teaspoon pickling spice

Heat to boiling point: 3 pints vinegar, 1 pint water, 3 cups sugar, 3/4 cup salt and 1 teaspoon alum.

Pour over cucumbers and seal.

ELIZABETH SURRETTE

Doughnuts

"Keep your eyes upon the doughnut
and not upon the hole!"

White Doughnuts

2 eggs
1½ cups sugar and 2 tablespoons melted shortening
1 cup sour milk
1 tsp. soda
1 tsp. Bakewell Cream tartar
3 cups flour

ALDEA GALLANT
MILLINOCKET, MAINE

Chocolate Doughnuts

1¼ cups sugar
2 eggs
1 cup sour milk - add to it 1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 tsp. butter
2 squares chocolate

Add flour to thickness of cake. Set in refrigerator 2 hours. Then add 1 heaping teaspoon baking powder and enough flour to handle. Fry.

ALDEA GALLANT
MILLINOCKET, MAINE

Raised Doughnuts

1 cup milk
3/4 cup sugar
1/2 cup shortening
1 tsp. salt

Scald and let cool; then add:

2 eggs
Large yeast cake
5 cups flour

Mix and let rise, then cut and let rise again. Deep fry.

RELLA CHESLEY

Agnes' Doughnuts

1 cup sugar
2½ tbsp. melted lard or butter
3 eggs
1 cup buttermilk or sour milk
2½ or 3 cups flour
2 tsp. baking powder
1 tsp. soda, salt, vanilla, and a little nutmeg

AGNES BOSS

Chocolate Doughnuts

2 eggs
1¼ cups sugar
1 cup sour milk
1 tsp. soda
3 cups sifted flour
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. vanilla
2 squares chocolate, melted with 2 tablespoons butter

Beat eggs, add sugar and mix well. Add sour milk in which soda has been dissolved. Sift flour, cinnamon, and salt. Stir into egg mixture, add vanilla to batter. Melt chocolate and butter together. Chill.

HILDA CIARROCCHI

Fluffy Potato Doughnuts or Drops

3 eggs
1-1/3 cups sugar
1 tsp. vanilla
1 cup mashed potatoes, cooled
2 tbsp. melted shortening or salad oil
4 cups sifted flour
6 tsp. baking powder
2 tsps. nutmeg
1 tsp. salt
1/2 cup milk

Chill dough 3 hours. Fry in deep hot fat (375°F.) about 3 minutes or till brown. Drain. Dip in sugar. Makes 2 to 2½ dozen.

GENEVA DELOGE

Chocolate Doughnuts

1 cup sour milk
1 tsp. soda
1 cup sugar
2 tbsp. shortening
3 tbsp. cocoa
3 or 4 cups flour
1½ tsp. nutmeg
2 eggs

Cream sugar, shortening, add eggs. Dissolve soda in some milk. Then add flour and nutmeg and cocoa. Work dough to rolling consistency; roll, cut and fry in 350 to 370 degree fat. (To sour milk, add 1 teaspoon vinegar to milk.)

RACHEL STE CROIX

Grandmother Baker's Chocolate Doughnuts

2 eggs, well beaten
1 cup sugar
3 tsps. cocoa
2 squares melted chocolate
1 tsp. salt
1 cup sour or buttermilk
1 tsp. soda
1 tsp. vanilla
2-2/3 cups flour

Beat eggs; add sugar and mix. Add cocoa and melted chocolate. Add salt, buttermilk and soda. Stir well. Add vanilla and stir. Add flour and mix very well. Store in refrigerator overnight or at least 3 hours. Roll out 1/2 inch thick. Cut with donut cutter and fry in deep fat.

BERNADETTE GAGNON

Chocolate Doughnuts

1½ cups sugar
2 eggs
1 tsp. salt
1 tsp. vanilla
1 level tsp. butter

Cream thoroughly. Add 2 squares melted chocolate and blend one cup sour milk or buttermilk, mix well. Add together to above mixture 3 heaping cups of flour to which 1 teaspoon soda has been added and mix quickly. Do not beat.

Put in refrigerator and chill for an hour at least. It won't hurt them to chill for 2-3 hours.

The object of chilling them is so they will be easily handled without adding more flour.

NANCY LYONS

Raised Doughnuts

1 cup (2 sticks) oleo
1/4 cup warm water
2 pkgs. dry yeast
1 cup lukewarm milk
2 eggs, beaten
1/4 cup sugar
1 tsp. salt
1 tsp. vanilla
4½ cups flour

Melt and cool the oleo. Using small bowl, dissolve yeast in water. Combine in large bowl: milk, oleo, beaten eggs, sugar, salt, vanilla, yeast mixture and flour. Beat until smooth, about 1 minute. Cover with damp cloth and place in refrigerator 2 hours or more. Dough may be refrigerated overnight. Roll dough 1/2" thick, using 3" cutter. Place on greased baking sheet. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Fry in deep fat 400°F. about 3 minutes until golden brown.

LUCILLE PERRY

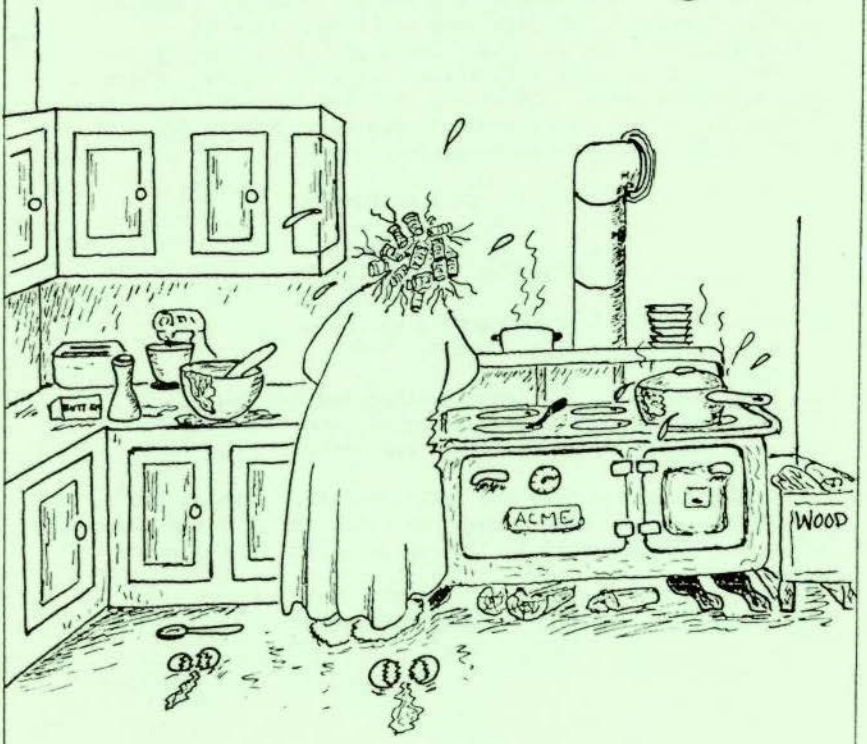
French Doughnuts

1/3 cup shortening) Cream shortening and
1/2 cup sugar) sugar; add egg and
1 egg) mix well.
1-1/3 cups flour) Sift together and add to
1½ tsp. baking powder) shortening mixture, alternately
1/4 tsp. nutmeg) with 1/2 cup milk.

Grease small muffin tins and fill 3/4 full. Bake at 350°F. for 20-25 minutes. After they are cool, dip in 9 tablespoons of melted oleo and roll in 3/4 cup sugar and 1½ teaspoons cinnamon.

MARY GIBERSON

Dressings



"Before everything else,
getting ready is the
secret of success." -- Henry Ford

Kitchen Sink Salad Dressing

1 cup vegetable oil
1 10-oz. can tomato soup
1/2 cup brown sugar, packed
1/3 cup vinegar or wine
1 tsp. dry mustard
1 tsp. garlic salt
1/2 tsp. onion salt
1/2 tsp. celery salt
1/4 tsp. Worcestershire sauce
Dash of tabasco
1/4 tsp. paprika
1 cup mayonnaise or salad dressing

Blend, beginning at low speed and increasing speed, until thoroughly blended. Refrigerate in covered jar. Makes 3/4 quart. Do not omit any of the seasonings.

KATHERINE DEMPSEY

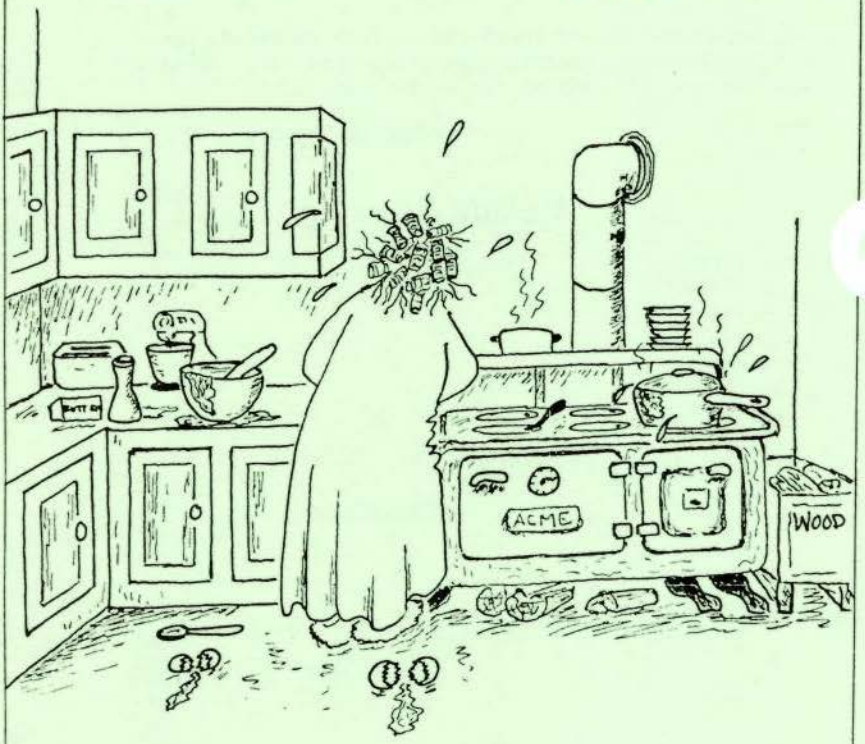
Melody Dressing

1/2 cup sugar
1/2 cup vinegar
1/4 cup lemon juice
1 cup oil
2/3 cup ketchup
2 tsp. paprika
2 tsp. salt

Mix well--a blender is great.

JUNE RAYMOND

Fish



"If a nice scallop you would make,
Fish, oysters or vegetables you may take;
Follow carefully the recipe we give,
The more you eat the longer you live."

Shrimp Quiche

11" unbaked pie shell, well pricked.

1 cup cooked shrimp
1/2 cup grated Swiss cheese
1/2 cup grated sharp cheddar cheese
3/4 cup milk
1/4 cup sherry
1 cup heavy cream
2 tbsp. minced scallions
1/2 tsp. salt
2 tbsp. grated Romano cheese
4 eggs, beaten
1/4 tsp. pepper
1/4 cup grated Swiss cheese

Preheat oven to 400°F. Bake pastry for 5 minutes and remove from oven. Lower oven heat to 375°F. Spread shrimp and scallions evenly over shell. Do the same for the first three cheeses. Combine eggs, milk, cream, sherry, salt and pepper and pour over shrimp and onions. Bake 30 minutes. Sprinkle 1/4 cup grated Swiss cheese over entire top and return to oven for another 5 minutes. Let stand at room temperature 10 minutes. Serves 4 for dinner or 10 for appetizers.

Lobster Stew

5 cups lobster meat
3 quarts milk (1 quart whole, 1 quart evaporated, 1 quart powdered - 1/2 evaporated)
2 slices onion (remove before serving)
All purpose seasoning
Salt and pepper
1 heaping tbsp. tamale
Sherry: add 2 hours before serving
Paprika
Butter

Saute lobster meat in butter, 3 tablespoons to each cup lobster. Saute the tamale separately in 1 tablespoon butter. Heat milk and add onion. Add sauteed meat and tamale. Add seasoning. Simmer about 4 hours. Sprinkle with paprika before serving or sprinkle directly on to chowder in bowls.

Scalloped Scallops

1 pound scallops
1/2 cup butter
1 cup cracker crumbs
1/2 cup soft bread crumbs
2/3 cup cream
Salt and pepper to taste

Wash scallops. Melt butter and add crumbs. Mix well. Put a layer of crumbs in a buttered baking dish, add half of the scallops, half of the cream, and some salt and pepper. Repeat and cover with buttered crumbs. Bake at 350°F. for about 25 minutes or until crumbs are brown.

BERNADETTE GAGNON

Salmon Loaf

2 eggs
5 crackers
1½ cups milk
1 can salmon (about 16 oz. can)

Season to taste. Cook in 370-400°F. oven for about 1/2 hour, or until brown on top.

DELIA HAMILTON

Tuna Rolls

1 7-oz. can flaked tuna
1 cup grated cheddar cheese
3 hard boiled eggs, chopped
2 tbsp. green pepper
2 tbsp. sweet relish
2 tbsp. minced onion
1/2 cup mayonnaise
Hot dog rolls

Mix all ingredients in order given. Fill rolls with filling. Roll in tin foil and heat in 375°F. oven for 20 minutes.

LOUISE WARE

Fish Chowder

1½ lbs. fish (haddock)
3-4 potatoes, cut in 1" cubes
1/4 cup (heaping) butter or margarine
1-2 onions, as desired, diced
1 pint cream
1 quart milk
Salt and pepper to taste

Place cut up potatoes and onions in a large kettle. Add water to barely cover. Lay fish on top and cook until these ingredients are tender. Add butter (this will cool water) and let melt. Add cream and milk and salt and pepper to taste. Bring to a boil and serve hot. To thicken chowder add 1 or 2 mashed potatoes or some crackers.

BERNADETTE GAGNON

Gainor's Crabbies

1/2 cup butter
1 small jar Old English cheese spread
1½ tsps. mayonnaise
1/2 tsp. or less garlic salt
1/2 tsp. salt
1 can (7 oz.) crabmeat
6 English muffins - split

Blend together butter, cheese spread, mayonnaise, garlic salt and salt. Stir in crabmeat which has been flaked or pulled apart. Cut muffins with a knife to have a smooth surface and spread with the crabmeat mixture. Spread the muffin halves on a cookie sheet and freeze. When frozen, remove from the cookie sheet to a plastic bag for freezer storage. To serve, cut each muffin half into 8 wedges; broil 5 to 7 minutes and serve hot. According to one homemaker, a plate of these hot hors d'oeuvres vanish like "dew on a hot summer day."

ESTE BEAULIEU

Scallop Casserole

1 lb. scallops
1 cup cracker crumbs
½ cup bread crumbs
1 stick butter

Melt butter. Mix all crumbs together, salt and pepper. Put casserole by layers: crumbs, scallops, crumbs. Cover with 3/4 cup cream, 1/4 cup milk.

EVA WHORTON

Scallop Newburg

Layer fish and sliced up Velveeta cheese alternately in deep dish.

White Sauce: Melt margarine (2 tbsp.), stir in flour (3 tbsp.) Add milk (2 cups). Continue stirring until mixture thickens. Pour over fish and cheese. Sprinkle salt, pepper and paprika over top of casserole. Bake 50 minutes at 350°F. covered. Then 15-20 minutes uncovered. Serve with toast wedges. Make more sauce if desired. Enjoy.

CECILE BEAULIEU

Clam Batter

2 cups flour
2 tsp. baking powder
1 tsp. salt
2 eggs, well beaten
1 cup milk
1 tbsp. sugar
2 tbsp. melted butter

As this thins out by dipping of clams, flour may be added.

DELIA HAMILTON

Tuna Fish Casserole

Saute in butter:

1 medium onion
1 green pepper
1 stalk celery
Salt and pepper to flavor

Cook until tender.

Add: 1 tsp. parsley, if desired
1 can cream of mushroom soup
1 can evaporated milk
1 small package of Velveeta cheese
1 can of tuna, with oil

Cook until cheese is melted. Pour over egg noodles. Ready to eat!

DEBBIE BOUCHARD

Scalloped Clam Casserole

1 can minced clams
30 saltine crackers, crumbled
2 eggs, beaten
1 can mushroom soup
1 cup milk
½ cup margarine.

Mix together. Bake 1 hour at 350°F.

ROSAMOND LYONS

Million Dollar Fudge

4½ cups white sugar
1 stick oleo
1 can evaporated milk
Pinch of salt

Boil at medium heat till it comes to a full boil (rolling). Boil 5 minutes and remove from stove; add 1 jar marshmallow (regular size), 1 large package of semi-sweet chocolate bits and 10 Hershey bars, 1/4 teaspoon vanilla, 1 cup chopped walnuts. Stir until solid items dissolve (about 5-7 minutes). Pour into buttered pan. Makes a large batch.

Fudge

1. 2 cups of sugar
3/4 cup evaporated milk
2 squares cooking chocolate, Hershey
1 tsp. butter
Pinch of salt

2. 1 tsp. vanilla
3 heaping tablespoons of marshmallow fluff
Add nuts

Stir the sugar, milk, chocolate, butter and salt mixture. Put on fire and let it come to a boil and boil hard for 6 minutes, stirring constantly.

To test it, take a cup of cold water and drop the fudge in water until it forms a ball and take it off burner and add #2 and beat it till it gets thick. Pour in buttered pan.

JUDY ALBERT

Peanut Butter Fudge

2 pkgs. powdered sugar
1½ cups milk

Boil till mixture forms soft ball in cold water. Remove from heat and add 1 cup peanut butter and 2 cups marshmallow fluff. Beat well; pour into a 9x13" pan.

VELMA LEE

Fudge and Candies

A RECIPE FOR KISSES

To one piece of dark piazza add a little moonlight; take for granted two people; press in two strong ones a small, soft hand; sift lightly two ounces of attraction, one of romance; add a large measure of folly; stir in a floating ruffle or two, one or two whispers; dissolve half a dozen glances in a well of silence; dust in a small quantity of hesitation, one ounce of resistance, two of yielding; place the kisses on a flushed cheek or two lips; flavor with a slight scream and set aside to cool; this will succeed in any climate, if directions are carefully followed.

Holiday Fudge

1 jar marshmallow (5 to 10 oz.)
2/3 cup canned milk
1/4 cup butter
1½ cups sugar
1/4 tsp. salt
2 6-oz. pkgs. chips (chocolate or butterscotch)
1 tsp. vanilla
1/2 cup nuts

Combine first 5 ingredients. Bring to a full boil. Stir constantly and boil 5 minutes. Remove from heat, add chips and vanilla. Stir until smooth. Add nuts. Pour and spread in a greased pan.

EDWINA STANLEY

Divinity Fudge

2-2/3 cups sugar
2/3 cup light corn syrup
1/2 cup water (use 1 tablespoon less water on humid days)
2 egg whites
1 tsp. vanilla
2/3 cup broken nuts

Stir sugar, corn syrup and water over low heat until sugar is dissolved. Cook, without stirring, to 260°F. on candy thermometer (or until small amount of mixture dropped into very cold water forms a hard ball).

In mixer bowl, beat egg whites until stiff peaks form; continue beating while pouring hot syrup in a thin stream into egg whites. Add vanilla; beat until mixture holds its shape and becomes slightly dull. (Mixture may become too stiff for mixer.) Fold in nuts. Drop mixture from tip of buttered spoon onto waxed paper.

KATHLEEN ALBERT

Brown Sugar Fudge

1 lb. light brown sugar
½ cup white sugar
Pinch of salt
3/4 cup milk

Cook until it forms soft ball in cold water. Then set in cold water. Add 1 teaspoon vanilla and 1 tablespoon butter. Beat until it begins to thicken, then add 1/2 or 1 cup walnuts and pour in greased pan. Cut as desired.

SYLVIA MERCIER

Mamie Eisenhower's "Million Dollar" Fudge

4½ cups sugar)
Pinch of salt) Boil 6 minutes.
1 13-oz. can milk)
2 tbsp. butter)

In large bowl combine:

1 large package chocolate bits
12 oz. of milk chocolate (bars)
1 pint marshmallow fluff
2 cups milk (use a lot more)

Pour liquid over all dry ingredients; mix well.

Makes 5 pounds fudge.

KATHLEEN ALBERT

Never Fail Peanut Butter Fudge

1 pound box of confectioners sugar) Boil 3-5 minutes;
½ cup milk) do not stir

Add: 2 cups peanut butter
2 cups marshmallow fluff
1 tablespoon oleo
Nuts

Beat by hand.

PHYLLIS GOODINE

Fantasy Fudge

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 12-oz. package chocolate bits
2 cups marshmallow creme
1 cup nuts
1 tsp. vanilla

Combine sugar, butter and milk. Bring to rolling boil. Boil 5 minutes, stirring constantly. Remove from heat. Add chocolate bits until melted. Add marshmallow creme, nuts and vanilla. Beat until blended. Pour in pan 13x9x2".

MARGARET COTTLE

Chocolate Fudge

3 cups sugar
3 heaping tbsp. cocoa
Pinch of salt
Oleo (a piece a little larger than a walnut)

Bring to a boil for about 5-7 minutes or until a soft ball forms in cold water. Remove from stove. Add 1 cup peanut butter, 2 heaping tablespoons marshmallow, 2 caps vanilla, nuts if desired and beat until it thickens. Cool and enjoy.

BERNADETTE GAGNON

Chocolate Peanut Clusters

1 package chocolate pudding mix
1 cup sugar
1/2 cup evaporated milk
1 tablespoon butter
1 cup unsalted peanuts

Mix all ingredients, except peanuts, in heavy saucepan. Cook and stir to full overall boil. Lower heat and keep stirring while mixture boils slowly for 3 minutes. Stir in peanuts all at once. Beat until candy starts to thicken. Drop mixture quickly onto wax paper. Makes 34 clusters.

RELLA CHESLEY

Maine Needhams

3/4 cup Maine potato, boiled; mash while hot
2 1# boxes confectioners sugar to make stiff mixture

Add: 1 tsp. salt
1 stick butter
1/2 pound coconut
2 tablespoons vanilla

Spread into buttered cookie sheet; cool in refrigerator at least 2 hours. Cut in squares the size you want and dip in chocolate.

Chocolate: In double boiler, melt:

1 large package chocolate bits
4 squares unsweetened chocolate
1/2 cake parafin wax

BERNADETTE GAGNON

Chocolates

6 lb. powdered sugar, sifted
1 can Eagle brand milk
1 lb. melted oleo
1/2 cup vanilla
Dash of salt

Mix and divide into portions. Flavor each as desired: peanut butter, cocoa, vanilla, mint, maple nut, cherry.

Melt 2 packages of bitter chocolate with 1-1/3 squares of parafin wax. Add 1 cup of sifted powdered sugar. Mix well and dip balls of the candies into the chocolate dip. Dip balls with a crochet hook. Place on wax paper to cool.

MARYANNE MICHAUD

Peanut Butter Balls

Cream together:

1 cup peanut butter
3/4 cup confectioners sugar

Then add 1 cup of crushed graham crackers.
You may add 1 cup of chopped dates or nuts if you wish.
Then form balls and dip in chocolate.

Dip: 1 package of chocolate bits
1/2 cake of parafin wax

Put in top of double boiler until melted. Then dip balls and place on wax paper until set.

MARYANNE MICHAUD

Hints

Just about the time you can make ends meet,
somebody moves the ends!

Liquid Household Cleaner

1 gallon water
1 cup ammonia
1/2 cup vinegar
1/4 cup baking soda

Add ammonia, vinegar and baking soda to the gallon of water. Shake well. Use to wash walls, etc. It leaves the surface clean and glossy.

BERNADETTE GAGNON

Make Your Own Bubbles (For Tots)

1 part liquid detergent
1 part glycerin
5 parts distilled water

Mix in jar. Shake well. Let set 20 minutes. Fun! Fun!

LEONA A. MICHAUD

Homemade Modeling Clay

1/2 cup cornstarch
1 cup salt
3/4 cup cold water

Mix and heat in a double boiler for 3 to 5 minutes (until it looks and feels like bread dough).

Wrap in tin foil or plastic wrap so that no air gets inside.

LOIS BELL

To remove grease spots from wallpaper, make a paste of cornstarch and water. Apply it to spots; let dry and brush off.

When painting woodwork, coat door knobs, locks, and other hardware with vaseline. If paint gets on the hardware, it will wipe off easily.

To clean combs and hair brushes, rinse them in a solution of cold water and ammonia.

Use of butter will make the removal of gum from a child's hair much easier.

A piece of charcoal placed in the refrigerator will absorb odors and keep the refrigerator sweet smelling. An opened box of baking soda works well also. Leave baking soda for 2 months and then sprinkle in sink drain to make it sweet smelling.

When soap is on sale, buy extra; unwrap and store in drawers and closets. The soap will harden and last longer and will also make your clothes and linens smell good.

A light coating of glycerine on bathroom mirrors will prevent them from clouding up when shower is in use.

Cheese will not mold if wrapped in a cloth dampened with vinegar.

Baking soda is an excellent cleaner for porcelain on stove tops, sinks and refrigerators.

After washing windows, drying them with a wadded up newspaper will make the glass shine and leave it lint free. Good for mirrors too.

A good floor wax rubbed on a window sill after refinishing will keep the sill in good condition.

Main Dishes

We may live without poetry, music and art,
We may live without conscience, we may live
without heart,
We may live without friends, we may live
without books,
But civilized men cannot live without
cooks.

Elephant Stew

1 Elephant
2 Rabbits (optional)
Salt and Pepper

Cut elephant into bite size pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465°F. This will serve 3,800 people. If more guests are expected, 2 rabbits may be added, but only do this if necessary as most people do not like to find hare in their stew.

Lasagne

1 lb. ground beef
1/2 cup onions
1 clove garlic
16 oz. can tomato paste
1 large can tomato
1/4 tsp. pepper
2 tsp. salt
1/2 tsp. oregano
1/4 tsp. basil

Simmer for 1/2 hour.

9 Lasagne noodles
1 lb. mozzerella cheese
Grated cheese

Layer sauce, noodles, mozzerella, and grated cheese. Bake at 350°F. for 1/2 hour.

ANNETTE OWENS

Mizza Pie

1 lb. hamburg
1 cup bread crumbs
3/4 cup milk
1/2 tsp. garlic salt
1/3 cup ketchup
1 cup cheddar cheese

Combine first 4 items and press into pie plate. Spread with ketchup and sprinkle with grated cheddar cheese. Sprinkle with oregano. Bake at 350°F. for 25 minutes.

JACKIE DUPREY

Pizza

1 cup flour
1 tsp. baking powder
1/2 tsp. salt
1/3 cup milk
2 tbsp. salad oil

Heat oven to 425°. Put into bowl. Stir until mixture leaves sides of bowl. Gather dough together and press into ball. Knead dough to make it smooth. Roll out between 2 pieces of wax paper. Place on baking sheet. Turn up each 1/2 inch. Brush dough with 1 tbsp. salad oil. Layer pizza topping in order listed:

Pizza Topping

1/4 cup grated Parmesan cheese
Tomato sauce
Chopped onions
Chopped green pepper
Salt
Pepper
Hamburger or other meat
American cheese

Bake 20 to 25 minutes. Cut into wedges. Serve.

RELLA CHESLEY

Spanish Rice

1 cup cooked rice
2 green peppers
2 medium onions
1 lb. hamburger
1 can strained tomatoes
3 to 4 stalks celery, cut up

Fry hamburger and season. Fry onions and pepper in butter and season. Combine all ingredients and cover with grated cheese. Bake at 375° for 45 minutes.

RELLA CHESLEY

Sweet-Sour Sauce

Use 2 lbs. hamburg and make meatballs.
Use 2 packages cocktail hot dogs.
1 can tomato puree
1 large can stewed tomatoes
2 jars of sweet and sour sauce by Lackay
1 can Manwich Sloppy Joe mix

Put into crockpot and simmer all day.

LAURETTE GAGNON

Hawaiian Meatballs (Sweet and Sour)

1½ lbs. hamburg
2½ slices bread (in blender)
1 egg
3/4 cup milk
Salt
Pepper
Onion, chopped
Worcestershire sauce

Make small meatballs, brown in a little fat.

Sauce: 1/4 cup brown sugar
2 tbsp. corn starch
2 tbsp. vinegar
2 tbsp. soy sauce
1 cup liquid (pineapple juice and water)

Cook until clear and thick. Drain fat from meatballs. Pour sauce over. Add pineapple chunks and 1 cup green pepper. Cover. Cook at 350°F. for 1 hour.

LOUISE WARE

Cocktail Hot Dogs

1/3 cup green pepper, chopped
1/3 cup onions, chopped
2 tbsp. butter
1 can tomato soup
2 tbsp. brown sugar
4 tsp. Worcestershire sauce
1 tbsp. mustard
1 tbsp. vinegar

Saute peppers and onions. Add all other ingredients and pour over 1½ pounds hot dogs, cut up in 1" pieces. Bake at 350°F. for 20 minutes.

JACKIE DUPREY

Stuffed Squash

Cook 1 pound hamburg and 1 pound Jimmy Dean sausages. Saute green pepper, onion and salt and pepper (to taste). Add to hamburg and sausage mixture. Scoop out seeds and part of of meat of squash; add to hamburg mixture. Parboil squash with hamburg mixture; put a bit of water in bottom of baking dish, add the squash and spoon Ragu or spaghetti sauce over top of each squash. Cook at 325°F. for 45-60 minutes.

HELEN FOWLER

Company Casserole

8 oz. noddles

Cook 1 pound of hamburg in 1 tablespoon butter. Drain off fat. Add 16-ounce can of tomato sauce to hamburg. Set aside.

Mix in 1 bowl: 1 cup cottage cheese
1 8-oz. pkg. cream cheese
1/4 cup sour cream

How to put together: 1/2 of the noodles in casserole and cover with all the cheese mixture; put in the rest of noddles. Add 2 tablespoons melted butter and the hamburg and sauce with a little oregano, garlic salt on top. Bake 375°F. oven for 3/4 hour.

LORRAINE DESCHENES

Speedi Chili

1 lb. ground beef
2 tbsp. minced onion, or 1/2 cup chopped onion
1/2 cup chopped celery
2 cups stewed tomatoes (1-lb. can)
1¼ cups tomato soup (10-3/4-oz. can)
2 cups (15-oz. can) kidney beans
2 tsp. chili powder
1 tsp. salt
Dash pepper

In large fry pan brown ground beef, onion and celery. Drain off excess fat. Add remaining ingredients and mix well. Cover. Simmer 15 to 20 minutes to heat well. Serves 6.

SANDRA LINEHAN

Swedish Meat Balls

Melt in frying pan: 1 tbsp. butter. Add and cook until tender 1 green pepper, chopped, and 1 onion, minced. Stir in one 10½-ounce can condensed chicken with rice soup and one 10½-ounce can condensed tomato soup, 1 cup water or beef stock. Heat to boiling, then turn down heat. While sauce cooks, make meat balls:

2 slices soft bread
1/4 cup evaporated milk
1 egg; 1 tsp. salt
1 lb. hamburg

Drop meat balls into simmering sauce and cook slowly about 1 hour or until sauce becomes thickened.

BETTY WILLETTE

Pizza

1 package active dry yeast
1 cup warm water (105° to 115°F.)
1 tsp. sugar
1 tsp. salt
3 tbsp. salad oil
3 to 3½ cups flour
2 tbsp. salad oil

(Toppings and Sauce recipes below)

Prepare sauce. Dissolve yeast in warm water in large mixing bowl. Stir in sugar, salt, 3 tablespoons oil and 2 cups of flour. Beat until smooth. Stir in remaining flour until dough is easy to handle.

Turn dough on lightly floured surface; knead until smooth, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place 45 minutes.

Heat oven to 400°F. Grease 2 pizza pans or jelly roll pans with 2 tablespoons oil. Punch down dough; divide in half. Place in each pan.

Spread 1/2 cup sauce over each pizza; cover each with one or more toppings. If using more than one, arrange meat over sauce, then mushrooms or olives; sprinkle cheese over top. Bake 25 minutes. Makes 2 pizzas.

SAUCE: 1 can (6 oz.) tomato paste
1/2 cup water
1 tsp. salt
1 tsp. oregano
1/4 tsp. garlic or onion powder
1/8 tsp. pepper

Mix all ingredients; let stand 1 hour

TOPPINGS: 1/2# ground beef, browned and drained
1# bulk Italian sausage, browned and drained
2 oz. sliced pepperoni (1/2 cup)
1/2 cup sliced mushrooms (4 oz.)
1/2 cup onion slices
1/4 cup sliced pitted olives
1 cup shredded Cheddar or Mozzarella cheese (about 4 oz.)

RACHEL STE CROIX

Swedish Cabbage Rolls

Good!

1 egg
1 tsp. salt
Dash of pepper
1 tsp. Worcestershire sauce
1/4 cup finely chopped onion
2/3 cup milk
1 lb. ground beef
3/4 cup cooked rice
6 large cabbage leaves
1 10-3/4-ounce can condensed tomato soup
1 tbsp. brown sugar
1 tbsp. lemon juice

Combine in large bowl the egg, salt, pepper, Worcestershire sauce, onion, milk. Mix well and add beef and cooked rice. Immerse cabbage leaves in boiling water for 3 minutes, or just till limp; drain. Place 1/2 cup meat mixture on each leaf, fold in sides and roll ends over meat. Place rolls in 12x7½x2" baking dish. Blend soup, brown sugar and lemon juice, pour over cabbage rolls. Bake 350°F. for 1¼ hours. Baste once or twice with sauce.

BONNIE MCADAM

Noodle Casserole

1 lb. egg noodles
2 cans pizza sauce
1 small box Velveeta cheese, cut up
1 lb. hamburg with onions

Cook noodles, fry hamburg with onions. Alternate in a casserole dish: noodles, hamburg and cheese. Finish with cheese on top. Just before going into the oven, pour 2 cans pizza sauce on top. Bake at 350°F. for 45 minutes.

BONNIE MCADAM

Quick Tamale Pie

1 lb. ground beef
1 can condensed tomato soup
1 can condensed chili beef soup
1 tbsp. instant onion
Salt
1 6-oz. pkg. corn chips
1/2 lb. shredded sharp process cheese

Brown the ground beef in a skillet; drain off the excess fat. Stir in the soups, onion and salt and heat. Place 1 cup of the corn chips in the bottom of a 1½ quart casserole, top with half of the beef mixture and half of the cheese; top with another cup of the corn chips, then the remaining meat mixture. Top with the remaining corn chips and cheese. Bake in a moderate oven for 25 minutes.

VELMA LEE

Hot Stuffed Picnic Rolls

1 lb. ground beef
2 tbsp. fat
1 clove garlic, finely chopped
1 onion, chopped
1/4 cup chopped green pepper
1/2 cup chopped celery
1/2 cup catsup
1 tsp. salt
1/4 tsp. pepper
1 tbsp. Worcestershire sauce
1 cup shredded vintage cheese
Hot dog rolls
Mustard

Melt fat in a skillet. Add garlic, onion, green pepper and celery. Cook and stir 5 minutes. Add beef and cook until redness is gone, add catsup, salt, pepper, Worcestershire sauce and cheese. Cook slowly 10 minutes. Split the buns and spread the inside with mustard, fill each bun with hamburg mixture. Wrap in tin foil and heat at 350°F. for 15 to 20 minutes.

BONNIE MCADAM

Dynamites

1 cup Mazola oil
4 bunches celery
Red pepper to taste
6 green peppers
Garlic to taste
6 onions
2 large cans tomatoes
4 cans tomato paste
2 lbs. hamburg
Salt and pepper to taste

Chop celery, peppers, onions. Fry in oil. Add hamburg, tomatoes, paste and seasonings. Cook 2 hours on low heat (simmer). Serve on hot dog rolls.

JACKIE DUPREY

Dynamite Sauce

2 cups green peppers)
2 cups celery) Chopped
2 cups onions)
2 cloves garlic, minced)

Cook 1/2 hour in salad oil (1/4 lb. oleo can be substituted).

Fry up 1¼ pounds hamburg. Add to cooked vegetable. Add 1 large can tomatoes and 2 small cans tomato paste, plus 4 cans water (tomato paste cans); 1 level teaspoon red pepper and salt to taste. Simmer 1 to 2 hours or until desired taste.

BONNIE WILLETTE
AUGUSTA, MAINE

Runza

1 lb. hamburg
1 onion
1 large cabbage

Shred cabbage fine and add to meat and onion. Cook in pan. Make yeast dough--let rise. Flatten small pieces and place 3 tablespoons hamburg mixture in center and fold over. Let rise and bake in 425°F. oven for 15-20 minutes. Use any bread dough or premixed frozen dough.

HILDA CIARROCCHI

Cabbage Casserole

Fry 1 pound hamburg with onion; add 1/3 cup uncooked rice (not Minute), and stir around. Chop small cabbage in greased casserole, put hamburg mixture on top of cabbage, mix 1 can tomato soup with 1 cup water and pour over hamburg; dot with butter. Cook 1 hour in 375°F. oven.

MARY GIBERSON

Pea Soup

1/2 bag split peas
4 cups water

Soak one hour.

Add: 1 tsp. curry powder
1 tsp. butter
4 carrots (chop 1/4 inch)

Add carrots last hour. Cook soup 3 hours.

PAM WHITE

Baked Beans

1/2 bag beans

Soak overnight.

Add: 1/2 cup molasses
1 tbsp. brown sugar
1 tbsp. dry mustary
4 4-pound ham

Bake 4 hours at 300°F.

PAM WHITE

Beef Jerky

3 lb. lean beef sliced ¼" thick
1 tbsp. salt, 1/2 tsp. pepper
1 tsp. onion powder
1 tsp. garlic powder
1 cup warm water
2 tbsp. Wright's liquid smoke.

Mix together and marinate overnight. Stir several times and drain. Place on cake racks in gas oven with just pilot light on for four days. Store in glass jar. Hunter's Delight.

PHYLLIS GOODINE

Flank Steak Teriyaki

1/4 cup soy sauce
2 tbsp. salad oil
2 tbsp. honey
1 tbsp. vinegar
1 clove garlic
1/2 tsp. powdered ginger
1 2½ to 3 lb. flank steak, cut in 1" wide strips

Marinate flank steak in above ingredients for 24 hours. Barbeque or broil steak to desired taste.

BERNADETTE GAGNON

Sheer Madness Beef Goulash

1½ cups chuck beef
1½ tsp. salt
1½ cup chopped onion
Dash paprika and marjoram and caraway seed
1 cup tomato sauce
3¼ cups sour cream
3/4 cup dry white wine

Saute butter and onion until brown. Add beef, salt, paprika, marjoram and caraway seed. Cook 1½ hours. Add tomato sauce, and white wine. Cook a little longer, add sour cream and serve on noodles.

CAROLINE BEAULIEU

Stuffed Cabbage Rolls

Mix together: 1½ lbs. hamburg
1/2 cup raw rice
1 large onion (diced)
1 tsp. each salt and pepper

Boil cabbage for 5 minutes. Save 2 cups cabbage juice for sauce: 1 large can tomato paste, 2 cans tomatoes, 2 cups cabbage juice.

Peel leaves from boiled cabbage. Roll hamburg mixture into leaves, using toothpicks. Simmer in sauce 2 hours.

LULA LAKEMAN

Texas Hash

1 lb. hamburg
1 cup river rice
1 onion
1 large can tomatoes and
1 small can tomatoes
Salt and pepper to taste
Parmesan cheese, if desired
Garlic powder, if desired

In a large skillet, fry hamburg and cut up onion in margarine. When these are cooked, add mashed tomatoes and simmer to thicken for about a half hour. Salt and pepper to desired taste. While cooking hamburg, follow directions on package for cooking 1 cup river rice. When rice is done, add to hamburg and tomato mixture and simmer about 15 minutes. Just before hash is done, add cheese to taste. Quick and easy meal.

BERNADETTE GAGNON

Fast Casserole

1 8-oz. pkg. noodles
1½ lb. hamburg
2 tbsp. butter or margarine
1 tsp. salt
1/2 tsp. pepper
1 kernel squashed garlic
1 8-oz. can tomato sauce
1 cup cottage cheese
1 cup sour cream
6 small chopped onions
3/4 cup grated cheese

Cook noodles until tender; rinse in cold water. Melt butter in skillet, add meat until it looses its red color. Add the rest of ingredients. Simmer five minutes, remove from heat. Combine sour cream, onions and noodles and meat. Pour in two-quart casserole; top with grated cheese. Bake at 350°F. for 30 minutes.

YVONNE THIBODEAU

Margetti

Chop fine and fry: 1 large onion, 1 large green pepper. Add 1½ pounds hamburg and brown. Cube 1/4 cup Velvetta cheese, add to meat and let melt. Add 1 can each cream of mushroom soup and 1 can tomato soup, salt and pepper. Mix well and let simmer. Cook 1 1-pound package noodles. Drain and rinse. Combine meat mixture and noodles. Bake at 375°F. for 1/2 hour in greased casserole dish.

LILLIAN TURCOTTE

Hamburg Casserole

1 lb. hamburg
3 or 4 carrots, sliced
Salt and pepper
1 or 2 onions, sliced
1 can tomato soup

Spread meat in the bottom of a 2-quart casserole. Add salt and pepper; put a layer of onion then a layer of carrots, add more salt. Pour tomato soup over all. Cover and bake 1½ hours in a 350°F. oven. Serves 4. Serve with mashed potato and tossed salad. Very good!

PRISCILLA COLLINSWORTH

Barbecue Meatloaf

2 lb. ground beef
Bread crumbs
1 onion, diced
1 egg, beaten
1½ tsp. salt
1/4 tsp. pepper
2 8-oz. cans tomato sauce
1/2 cup water
3 tsp. vinegar
3 tbsp. brown sugar
2 tbsp. mustard
2 tsp. Worcestershire sauce

Mix together beef, crumbs, onion and egg, salt, pepper and 1/2 can tomato sauce. Form into loaf and place in pan. Combine the other ingredients and beat. Pour over loaf. Bake at 350°F. 1 hour 15 minutes.

RUTH INGALLS

Polynesian Meat Balls

1/2 cup chopped green peppers
1 tbsp. of oil
2 cups of water
1/4 cup of vinegar
1/4 cup firmly packed brown sugar
2 envelopes French's onion gravy mix
2 tbsp. soy sauce
1/2 tsp. French's ginger
1 11-oz. can drained mandarin oranges
1 6-oz. can drained, sliced water chestnuts
2 tbsp. chopped pimentos

Prepare and brown meatballs. Cook pepper in oil 3-5 minutes, stirring frequently. Add water, vinegar, sugar, contents of gravy mix envelopes, soy sauce, and ginger, stirring until smooth. Add meatballs, oranges, water chestnuts, and pimentos. Simmer, uncovered, 10-15 minutes, stirring occasionally. Makes enough for two meals, 4-6 servings each.

MEATBALLS: Combine 2 pounds of ground beef, 1 cup of soft bread crumbs, 2 slightly beaten eggs, and 1 teaspoon salt. Shape small meatballs. Arrange on greased shallow pans. Bake at 450°F. for 10 minutes.

PAM ETHIER

Swedish Meatballs

1½ cups soft bread crumbs
3 tbsp. minced onion
1 lb. ground beef
1½ tsp. salt
1 slightly beaten egg
1 cup stock or cream
3/4 cup milk
4 tbsp. butter
1/4 tsp. nutmeg
1/8 tsp. pepper
1/4 cup flour

Excellent!

Soak the bread crumbs in the milk. Saute the onions in 2 tablespoons butter until soft; add to bread crumbs. Add beef, seasonings and egg. Form into balls about 1" in diameter. Roll in flour. Saute in remaining 2 tablespoons of butter about 10 minutes, or until lightly browned. Add stock or cream, cover, simmer 5 minutes. Remove meatballs to serving dish. Thicken the gravy with 1 to 1½ tablespoons flour blended with equal amount of water. Pour over meatballs. Makes about 6 servings.

PRISCILLA COLLINSWORTH

Country Beef Pie

Good

1/2 8-oz. can tomato sauce
1/2 cup bread crumbs
1/4 cup chopped onion
1/4 cup green pepper
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. oregano
1 lb. ground beef

Combine and pat into pie plate like pastry shell, then fill with the following:

1-1/3 cup minute rice
1 cup water
1-1/2 cup tomato sauce
1 cup grated cheese
1/2 teaspoon salt

Save some of the grated cheese to sprinkle on later.

Cover with foil and bake 25 minutes at 350°F. Uncover and sprinkle on the rest of the cheese and bake 15 minutes more.

CAROLINE BEAULIEU

Barbecued Hamburger

3 lbs. hamburg
3 cans chicken gumbo soup
12 tbsp. ketchup
6 tbsp. mustard

Brown meat and then add soup. Add mustard, ketchup, and simmer for 25 minutes.

PRISCILLA COLLINSWORTH

Lasagne

1 lb. lasagne
1 small pkg. mozzarella cheese
1 lb. ricotta cheese
4 oz. grated cheese

While sauce is simmering, boil 6 quarts water, add 3 tablespoons salt and 1 teaspoon olive oil. When boiling rapidly, slowly add lasagne. Cook about 10 minutes. Drain well. Arrange casserole with several spoonfuls of sauce on bottom, layer of lasagne, several slices mozzarella, 4 or 5 tablespoons ricotta, a few sprinkles of grated cheese and then spread about 1/4 of the sauce and meatballs. Repeat ending with a layer of lasagne and sauce. Bake for about 20 minutes at 350°F.

LASAGNE SAUCE: Brown in saucepan 1/4 cup oliver oil, 1 onion, diced, 1 clove garlic, chopped. Add and simmer for 15 minutes 1 #2½ can Hunt's tomatoes, 1 large can tomato paste, 1 medium can puree and 1 medium can tomato sauce. Add 2 tablespoons chopped parsley, 3 bay leaves, 2½ teaspoons salt. Add more spices if desired.

MEATBALLS: Mix thoroughly 3/4 pound hamburg, 1/4 cup bread crumbs or 6 crackers, 1/2 cup milk, 1 beaten egg, 4 tablespoons grated cheese, 2 tablespoons chopped parsley, 1/2 teaspoon salt. Shape into tiny meatballs (1"). Brown in frying pan with olive oil and then add to saucepan. Simmer mixture for about 30-45 minutes.

BERNADETTE GAGNON

Sausage Chili

1 lb. ground beef
1 lb. bulk pork sausage
1 large onion (1 cup), chopped
1 cup chopped green pepper
1 cup sliced celery
2 tsp. chili
2 tsp. salt
2 15½-oz. cans Red Kidney beans
1 1#-12 oz. can tomatoes, cut up
1 6-oz. can tomato paste
2 cloves garlic, minced

In skillet cook beef and sausage until browned. Drain off excess fat. Transfer meat to a slow cooker, add onion, green pepper and celery. Stir in undrained kidney beans, undrained tomatoes, tomato paste, garlic, chili powder and salt. Cover and cook on low heat for 8-10 hours. Makes 10-12 servings.

ESTE BEAULIEU

Savory Spaghetti Casserole

1 lb. hamburg
1/2 cup chopped onion
1/4 cup chopped green pepper
2 tbsp. margarine
1 can cream of mushroom soup
1 can tomato soup
1 can water
1 clove garlic minced, or 1/8 tsp. powder
1 cup shredded sharp processed cheese
1/2 lb. or a little more spaghetti

Cook hamburg, onions and green pepper in margarine, add soups, water and garlic.

Cook spaghetti and blend with cheese. Add mixture to spaghetti and bake at 350°F. for 30 minutes.

BERNADETTE GAGNON

Golden Rice Casserole

3 cups cooked rice
1 16-oz. can drained tomatoes
1 2½-oz. jar of drained, sliced mushrooms
2 tbsp. chopped green peppers
2 tbsp. chopped onions
½ tsp. salt
Dash of pepper
½ lb. velveeta cheese spread

Combine rice, tomatoes, mushrooms, green peppers, onions, and seasonings; mix slightly. Alternate layers of rice mixture and cheese spread in 1½-quart casserole. Bake at 350°F. for 30 minutes.

PAM ETHIER

Meat Loaf

2 lbs. hamburg
1 stick celery, chopped
1 green pepper, chopped
1 onion, chopped
1 pkg. saltine crackers, crunched
2 eggs
1 can Hunt's tomato sauce

Mix the above with 1/2 can of sauce. Put into loaf pan and pour rest of sauce over top. Bake 1 hour at 350°F.

DEBBIE BOUCHARD

Chili

~ 1-⅓ lb. ground beef
1 cut onion
~~1/2 cup chopped celery~~
1/4 - 1/2 cup green pepper
~~Salt and pepper (or 1/2 tsp. garlic salt and pepper)~~
~~1~~ tablespoon Worcestershire sauce
~~2~~ tablespoon vinegar
~~1~~ teaspoon sugar
3+~~1~~ tablespoon chili powder
2 ~~1~~ can tomatoes (16 oz.)
2 ~~1~~ can kidney beans
Dash liquid smoke

5 cloves garlic
1 green pepper
2 tsp. Salt
2 tsp. Crushed Red Pepper Flakes

Brown hamburger, onion, celery, and green pepper. Drain off fat. Add salt, pepper, Worcestershire sauce, vinegar, sugar, chili powder and tomatoes. Simmer 30 minutes. Add kidney beans. Simmer 30 minutes more. More chili powder may be added as desired. Best if made the day before serving.

ANNE SMART

Macaroni with Meat Sauce

2 tablespoons fat or salad oil
1/2 cup chopped onion
1 garlic clove - minced
1 pound ground beef
1 cup diced celery
1/2 cup diced green pepper
1½ teaspoons celery salt
20-oz can (2½ cups) tomatoes
Few drops tabasco
1 teaspoon Worcestershire sauce
3-4 ounce can mushrooms
8-oz. package elbow macaroni, cooked
Grated Parmesan cheese

Heat fat in a 10-inch skillet. Add onion and garlic; cook until onion is soft but not brown. Add meat, broken into small pieces. Cook and stir until lightly browned. Add next 7 ingredients. Bring to a boil. Cover; simmer 45 minutes. Add mushrooms; heat to a boiling. Arrange macaroni on a platter. Pour sauce over macaroni. Sprinkle with cheese. Makes 6 servings.

CARLENE MICHAUD

Cabbage Rolls

8 large cabbage leaves
1 lb. chopped beef
1 teaspoon salt
1/4 teaspoon pepper
2 tablespoons chopped onions
1 cup cooked rice
1 egg
1 can tomato soup
1 can hot water

Pour boiling water over leaves; let set 10 minutes. Drain and mix the rest of the ingredients. Roll in cabbage leaves and fasten with toothpicks. Place in casserole and cover with tomato soup and hot water.

Bake 30 minutes at 350°.

RELLA CHESLEY

Cabbage Rolls

1 lb. of hamburger
3/4 cup of minute rice
Salt and pepper
1 onion
1 can of tomato sauce (8 oz.)
2 cans of stewed tomatoes

12 large cabbage leaves
2 tablespoons of salad oil
1/4 cup of brown sugar
1/4 cup of lemon juice

Cover cabbage leaves with boiling water for 3 or 4 minutes. Drain. Combine first 5 ingredients with the liquid of one can of stewed tomatoes. Place equal portions of meat mixture in center of each leaf. Roll up, tucking ends in securely, and fasten with toothpicks. Brown in hot salad oil in heavy skillet. Mix remaining can of stewed tomatoes, tomato sauce, brown sugar, and lemon juice, and pour over rolls. Simmer covered 1 to 1½ hours, basting occasionally.

ESTHER MORRIS

Meat Balls in Lemon Sauce

1 egg
1½ lbs. ground chuck
1 cup bread crumbs (2 slices)
1½ teaspoon salt
1/4 teaspoon pepper
2 teaspoons grated lemon rind
2 tablespoons lemon juice
2 envelopes beef broth
3 tablespoons flour
1/2 cup water

Beat egg slightly in large bowl; add beef, crumbs, salt, pepper, lemon rind and 1 tablespoon lemon juice. Combine and form 24 balls. Bring 2 cups water and beef broth to a boil, add meat with large spoon. Lower heat, poach gently 15 minutes, turning once. Mix flour and water. Remove balls, add flour mix. Stir with wire wisk. Add 1 tablespoon lemon juice. Simmer 5 minutes.

JANET HAMILTON

Ziti Bake

Excellent!

1 16-oz. package Ziti
1 lb. hamburg
1 15-oz. container ricotta cheese
1/2 cup grated cheese
1/4 cup chopped parsley
1 egg, slightly beaten
3/4 teaspoon salt
1/4 teaspoon pepper
2 15-oz. or 1 29-oz. jar spaghetti sauce
1 8-oz. package mozzarella cheese, shredded

About 1 hour before serving:

In 8-qt. Dutch oven, prepare Ziti as label directs; drain. Set aside.

In same Dutch oven over medium-high heat, cook ground beef until well browned, about 10 minutes, stirring occasionally. Remove Dutch oven from heat; stir in ricotta, next 5 ingredients, and half of spaghetti sauce until well mixed. Add Ziti and toss gently to coat well.

Spoon mixture into 13x9 baking pan; pour remaining spaghetti sauce evenly over Ziti mixture; sprinkle with mozzarella cheese. Bake in 350°F. oven 20 minutes or until hot and bubbly.

Makes 8 servings.

"WINKIE" BARTLETT

Spaghetti Sauce

1/4 cup oil
1 bud garlic
1 big onion
1 can mushrooms--chopped
Salt, pepper and red pepper
4 cans tomato paste
2 #10 cans tomatoes
3 bay leaves
2 tablespoons sugar

Cook 4 to 6 hours.

Meat Balls

3 lb. hamburg
? cups cracker meal
eggs
Salt, pepper, red pepper
1/2 cup onion
1 small can grated cheese

Combine above, form into balls, cook in spaghetti sauce.

SOPHIE DUPREY

Meat Balls

1 lb. hamburg
1 tsp. salt
1/2 cup bread crumbs
1 cup milk
1 egg
1 tablespoon diced onion

Mix above and make into small balls.

2 tbls. butter
3 tbls. vinegar
2 tbls. brown sugar
1/4 cup catsup
1/4 cup chili sauce
2 tbls. diced onion

Mix above in sauce pan and cook for 3 minutes. Pour sauce over meatballs. Bake at 325 for 1-1½ hours or less.

LAURETTE GAGNON

Meat Loaf

2 lbs. hamburg
2 eggs, well beaten
1 onion, chopped fine
1 cup rolled oats, dry
1 heaping teaspoon poultry seasoning
1 teaspoon salt
Add just enough milk to mix well

Place into greased tin; put pieces of butter over top and bake one hour in moderate oven.

SOPHIE DUPREY

Cheese Top Meat Loaf

1½ to 2 lbs. hamburger
1½ cups milk
1½ cups cracker crumbs
1 egg, beaten
Small onion, cut fine
1/2 teaspoon pepper
1 teaspoon salt
Poultry seasoning
4 tablespoons ketchup
2 tablespoons mustard

Grease tin and put in sliced cheese to cover bottom. Add above mixture and place tin in a shallow dish of water (this prevents cheese from scorching and makes it easier to get loaf out). Bake at 350° 1½ to 2 hours. Turn upside down on serving dish so cheese will be on top.

RELLA CHESLEY

Meat Loaf

Excellent w/ 1 tsp Worchestershire

1½ lb. ground beef
1/4 cup chopped green pepper
3 tbsp. chopped onion
1 egg
2/3 cup undiluted evaporated milk or regular milk
1 tsp. salt
1/4 tsp. pepper
1/2 cup fine bread crumbs
1 small can tomato sauce

Combine beef with green pepper, onion, egg, milk, and seasonings. Stir in crumbs. Blend well. Place in buttered loaf pan, pour tomato sauce over top. Bake in moderate oven (350°) about 1 hour. For variety, when casserole is nearly done, top with slices of American cheese and let melt.

BERNADETTE GAGNON

Hamburg Noodle Casserole

Cut up 1 large green pepper and 1 onion. Fry lightly. Add 1½ lb. hamburg; brown. Cut up 1/4 lb. Velveeta cheese. Add to mixture and stir until melted. Add 1 can of tomato soup and 1 can mushroom soup. Simmer while you cook 1 package noodles. Drain. Add to mixture. Keep warm in oven until served.

LUELLA MICHAUD

Beef Casserole "Ole"

1½# hamburg
1/2 cup each green pepper and onion (chopped)
1 minced clove garlic
1 tsp. salt
1 16-oz. can tomato sauce
2 tsp. chilli powder
1 15-oz. can Pinto beans
3 cups cooked rice
1 cup processed cheese (shredded)
1 cup crushed corn chips

Brown meat in skillet. Drain off some fat. Add onion and pepper. Saute 10 minutes, then add tomato sauce, chilli powder and salt. Mix with meat mixture. Grease a 3 qt. casserole. Place a layer of meat sauce, layer of beans, layer of rice until items are all used. Top with corn chips. Bake at 350° for 15 minutes. Remove from oven. Add shredded cheese on top. Return to oven until cheese is melted--approximately 5 minutes.

LEONA A. MICHAUD

Cheese Meat Loaf

1½ Lb. hamburg
1 8-oz. can tomato sauce
1/2 cup bread crumbs
1/4 tsp. thyme
1 beaten egg
1 cup chopped onion
1 tsp. salt
1/4 tsp. pepper
8 slices cheese

Mix items except cheese well. Divide mixture in half. Pack 1/2 into a 5"x9" loaf pan. Layer 6 slices of cheese. Then add remaining meat mixture. Cut the remaining 2 slices cheese into strips. Place over top. Bake at 350° for 25 minutes. Remove excess fat. Pour another can of tomato sauce over all and bake 35 minutes longer.

ALMA SILVESTRI RECIPE
SUBMITTED BY LEONA MICHAUD

Low Calorie Casserole

1 small head cabbage
1 pound lean ground beef
1 small onion
1/2 cup of uncooked rice
1 can condensed tomato soup, with
1 can water

Chop cabbage and place in greased baking dish. Brown meat and onion. Salt and pepper to taste. Stir in rice. Pour on top of cabbage. Mix soup with water; pour over entire casserole. Bake at 350° for 1 hour. Add more water if casserole is too dry. 10 servings, 199 calories per serving.

MARY ANNE MICHAUD

Dynamites (Sauce)

2 bunches of celery diced and cooked until almost done in a sauce pan.
1/2 cup melted shortening in a large kettle
1 teaspoon nutmeg
2 teaspoons cloves
Salt and pepper to taste
2 pinches of hot red pepper seeds
2 lbs. diced green peppers
2 lbs. sliced onion
3 or 4 cloves garlic chopped fine

Cover and let cook until almost done then put celery (drained) in the green pepper and onion mixture. Add 3 cans tomato soup. Rinse cans with 1/4 can of water. Add 2 cans tomato paste. Add to mixture 1 large can of tomatoes (break tomatoes before adding.)

Meat Balls

1-1/2 lb. of hamburg
1 small package of Italian grated cheese
3 eggs
Salt and pepper to taste
1-1/3 cups of bread crumbs

Mix all together and shape in small meat balls. Then put them in the sauce and let simmer about one hour.

Fleurance DeHetre Godin recipe
submitted by Evelyn Labun

Easy Beef Goulash

1 tbsp. shortening
1½ lbs. beef cubes
1 envelope onion soup mix
1/4 cup tomato paste
2 cups water

Melt shortening and brown meat. Stir in soup mix, tomato paste and water. Simmer covered 1½ hours or until meat is tender. Serve over hot noodles.

CATHERINE BOSSIE

Oven Barbecued Ribs

3-4 pounds spareribs, cut in pieces
1 lemon, thinly sliced
1 large onion, thinly sliced

Basting sauce:

1 cup catsup
1/3 cup Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes tabasco sauce
1½ cups water

Salt ribs; place in shallow roasting pan, meaty side up. Roast at 450°F. about 30 minutes. Drain excess fat from pan. Top each piece of ribs with a slice of lemon and slice of onion.

Make basting sauce: Combine remaining ingredients; bring to a boil. Pour over ribs. Lower temperature to 350°F., bake till well done, about 1½ hours. Baste ribs every 15 minutes. If sauce gets too thick, add more water.

ESTELLE COON

"Spam" Burgers

1 cup chopped Spam
2 hard boiled eggs
1 tbsp. cheese whiz
1 tbsp. chopped pickles or relish
1 tbsp. mayonnaise

Mix and spread on hamburger buns. Broil 5 minutes.

LOUISE WARE

Easy Beef Casserole

1 lb. stew beef, cut in small pieces
1/2 cup red wine
1 can cream of mushroom soup, undiluted
1 medium onion, chopped
1/2 tsp. black pepper

Preheat oven to 300°F. Place meat in casserole dish with remaining ingredients, mixing meat with soup, etc. Cover and bake 2 hours. Serve over rice.

NANCY CARDANI
FRAMINGHAM, MASS.

Oriental Beef with Snow Peas

Stir fry:

1 flank steak
1 tbsp. oil
1/2 lb. bean sprouts
1/2 lb. snow peas, or 10 oz., frozen
Water chestnuts and bamboo shoots, sliced
Salt
1 bunch green onions, chopped
1 can beef consomme
2 tbsp. soy sauce
1 tsp. slivered ginger root or 1/2 tsp. powdered ginger
1½ tbsp. cornstarch
2 tbsp. cold water

Slice steak diagonally across grain. Brown quickly in hot oil and remove from skillet or wok. Put all vegetables in the same skillet and cook about 1 or 2 minutes. Add undiluted consomme with soy sauce and ginger. Cover and cook 2 more minutes. Stir in cornstarch mixed with water. Cook and stir until clear and thickened. Add meat strips and mix lightly to coat well with sauce. Add salt to taste. Serve on rice or warmed chow mein noddles.

Tortiere (French Meat Pie)

Fry: 1 lb. ground pork)
1 lb. ground beef) Fry until brown; set aside.
1 large onion)

Boil 8 medium size potatoes. Mash and add to meat mixture. Add 1 tsp. cloves, salt and pepper to taste. Make your favorite pie crust. Makes 2 9" pies. Bake at 375°F. for 45 minutes.

LUELLA MICHAUD

Old Time Beef Stew

Brown 2# stew beef in 2 tbsp. oleo, along with 1 large sliced onion for 20 minutes. Cook slow in frying pan. Boil 6-8 cups water. In a dutch oven or large pan, measure 1 tbsp. salt, 1 tbsp. lemon juice, 1 tsp. sugar, 1 tsp. Worcestershire sauce, 1/4 tsp. pepper, 1/2 tsp. paprika, 1 bay leaf, dash of allspice or cloves and 2 beef boullion cubes. Add boiling water to spices and add beef and onion. Cover and simmer 2 hours. When beef is nearly done, add 1 package carrots and a small fry pan full of potatoes. Simmer 30 minutes.

Gravy to thicken when done is made by mixing together 1/2 to 3/4 cup cold water and 1/4 cup flour. Stir through beef and vegetables.

Add dumplings if desired.

BERNADETTE GAGNON

Ragout of Beef

2# beef
1/2 cup flour
1½ teaspoon salt
1/4 teaspoon pepper
2 teaspoons butter or fat
1 tsp. flour
1 diced carrot
1 diced onion
1 teaspoon Worcestershire sauce

Wipe meat with cold damp cloth and cut into small cubes. Sprinkle with half the salt and pepper and roll in flour. Melt butter in saucepan. Add meat and brown it well. Stir in 1 teaspoon flour, add 1 cup boiling water. Bring to boiling point stirring constantly. Add balance of salt, pepper and carrots and onion. Cover tightly and let simmer 2 hours. Add Worcestershire sauce and serve hot.

DOREEN FAIRLEY RECIPE
SUBMITTED BY MARY CIVIELLO

Oven Stew

2# stew beef, cut in 1" cubes
1/4 cup flour
1 tsp. salt
1/4 tsp. pepper
2 tbsp. oil
1 1#-12oz. can Hunt's tomatoes, whole
1 pkg. (1-3/8 oz.) dry onion soup mix
5 carrots, pared and cut in 1" pieces
3 potatoes, pared and cut in 1" cubes

Coat beef with flour, salt and pepper and toss with oil. Bake uncovered at 400° for 30 minutes. Stir once. Add remaining ingredients. Cover and bake at 375° for 2 hours or until tender

BERNADETTE GAGNON

Braised Beef in Beer

Preheat oven to 350°.

2½ lbs. cubed boneless chuck
2 tablespoons butter
2 tablespoons oil
3 large onions, sliced
2 cloves crushed garlic
3 tablespoons flour
2 cups beer
Pinch thyme, sugar and nutmeg

Saute beef in foaming oil and butter. Add onions and garlic. Cook until soft. Sprinkle on the flour and stir until flour has picked up the fat. Transfer to a casserole and add beer, thyme, sugar, nutmeg, salt and pepper. Place in preheated oven 2 hours.

JANET HAMILTON

Super Beef Stew

1½ lb. stew beef
1 stick oleo
1 16-oz. can tomato sauce
5 carrots, sliced
5 medium potatoes, diced
7 or 8 small whole onions
Water
1/2 cup flour
Salt and Pepper
2 cans water

Place flour and beef into a regular plastic bag. Add salt and pepper. Shake (all pieces cut up into bite size) coating well. Brown in oleo. Place into a 5-quart pot. Add tomato sauce. Cook 1 hour. Keep vegetables in water and add after meat has cooked 1 hour. Then simmer until vegetables are tender. Super with biscuits.

TENA SNYDER RECIPE
SUBMITTED BY LEONA A. MICHAUD

Meat Pie

1 lb. stew beef, chopped)
1 small onion) Fry in greased pan until brown.

In four-quart pan add: Brown stew beef)
Onion) Cook 1 hour
6 cups water)

Add 4 chopped potatoes. Cook 1 hour. Drain juice in a bowl. Place meat, carrot, potato in pie plate. Mix 3 tbls. flour, juice for gravy. Add gravy in pie plate as much as needed. Then add crust: 1 cup flour, 1/2 tsp. salt, 1/3 plus 1 tbls. shortning, 3 tbls. water. Bake at 375° for 30 minutes.

PAM WHITE

Baked Rice and Meat

2 cups cold meat
1 can tomatoes
1/2 cup rice
1 tablespoon Worcestershire sauce
2 medium onions
2 cups meat stock
Salt and Pepper
2 tablespoons butter

Cook meat, stock, tomatoes, one onion cut fine. Add Worcestershire sauce and seasoning together for about 10 minutes.

Melt butter in fry pan and add onion and uncooked rice; allow both to brown slightly and then add to the other.

Turn all into a buttered casserole dish and bake 40 minutes at 350°F.

(I put 2 cups rice and 3 cups meat stock as I like a lot of rice.)

RACHEL STE CROIX

Holiday Fried Rice

4 cups cooked rice
2 chopped scallions or 1/2 cup chopped onion
2 eggs, well beaten (I use 4 eggs)
1/2 cup chopped pork, ham or chicken
1/4 cup peas or 1 cup fresh bean sprouts
4 tablespoons vegetable oil
1½ tsp. salt (use some soy sauce for darker rice)
1/8 tsp. black pepper

Fry eggs in 2 tablespoons hot oil until cooked, stirring while frying. Remove and chop into small pieces. Stir scallions or onions in 2 tablespoons oil until light brown; add meat and rice together then add peas, eggs, salt and pepper. Stir until rice and eggs are thoroughly mixed. Serve hot.

RACHEL STE CROIX

Rice Stuffed Peppers

6 green peppers
1 lb. ground smoked ham
3 cups tomatoes
4 tbls. onion, diced
Salt and pepper
7 cups tomato soup

Mix ham, rice, tomatoes, onion, salt and pepper. Cut tops of peppers and remove seeds. Stuff with ham mixture. Arrange peppers in a Dutch oven. Add tomato soup. Cover. Cook over low heat about 1 hour. Serves 6.

JEANNE SWEATT

Chicken Crunch

2 lb. chicken, cut up
1 can cream of mushroom soup
3/4 cup milk
1 tbsp. chopped onion
1 cup crushed packaged herb stuffing
2 tbsp. melted butter
1 tbsp. chopped parsley

Mix 1/3 cup of soup with 1/4 cup of milk in shallow dish. Add onion and parsley. Dip chicken into mixture, then into stuffing. Mix. Place into 13x9x2" pan. Drizzle oleo over meat. Bake at 400°F. for 1 hour. Combine the rest of soup and milk. Heat and stir. Serve, over chicken and cooked rice.

LEONA A. MICHAUD

Chicken and Lemon

Soak chicken in salt for 10 minutes. Wash chicken and dry pieces for one broiler.

Squeeze juice of 2 lemons in small pan; add enough salt and pepper for weight of chicken, 1/2 cup oil and 1 cup of water, large amount of oregano, 2 cloves of garlic, cleaned and sliced. Bring to a boil for 2 or 3 minutes. Pour over chicken arranged in roasting pan. Bake at 375°F. for 1 hour and 15 minutes.

ESTHER THERIAULT

Chicken Cordon Bleu

Chicken breasts, cleaned. Roll chicken in flour with salt, pepper and accent salt. Place chicken in pan and sprinkle with grated cheese, then a can of cream of mushroom soup. More cheese and another can of soup. In between the layers of cheese place a little butter on each piece of chicken. Bake at 350°F. for 1 hour.

LORRAINE DESCHENE

Chicken and Rice

Chicken
1 can mushroom soup
1 can chicken soup
1 pkg. onion soup mix
1 cup rice

Arrange chicken in pan, skin side up. Sprinkle rice over chicken, then the rest of ingredients. Bake 3 to 4 hours at 350°F.

PRISCILLA COLLINSWORTH

Chicken Divine

1 layer of broccoli
1 layer of cooked chicken
1 can cream chicken soup
1/2 cup mayonnaise
1 tablespoon lemon juice
1/2 cup grated cheese
1/2 cup buttered bread crumbs

Mix together and bake for 30 minutes at 350°F.

CAROLINE BEAULIEU

Country Chicken Casserole

1 lb. cubed velveeta cheese
1 cup of milk
½ cup miracle whip salad dressing
2 cups cooked and chopped chicken
Frozen peas and carrots cooked and drained
5 oz. of cooked and drained spaghetti
1 tbsp. chopped chives

Pour into a 2-quart casserole dish. Bake at 350°F. for 35-40 minutes. Makes 6-8 servings.

PAM ETHIER

Chicken Breasts

3 whole chicken breasts, split
½ cup red wine
1 cup sour cream
1 can cream of mushroom soup
1 small can mushrooms

Mix all ingredients and pour over chicken in 9x13" pan. Bake in open pan at 350°F. for 1 hour 15 minutes.

PRISCILLA COLLINSWORTH

Chicken 'n Noodles

2 cups chopped chicken
1 can mushroom soup
Small carton sour cream
Grated Parmesan cheese
1 small can mushrooms
1 can creamed chicken soup
5 cups cooked noodles

Combine all the ingredients and sprinkle the cheese on top. Bake at 350°F. for 40 minutes.

PRISCILLA COLLINSWORTH

Cheese Souffle

In top of double boiler melt:

4 tablespoons butter

Blend in:

4 tablespoons flour.

Add gradually:

1 cup milk. Stir until thick and smooth.

Add: 1/2 tsp. salt, and a few grains of
Cayenne pepper and 1/2 to 1 cup grated cheese.

Stir until smooth and remove from heat.

Add: 4 egg yolks beaten until light. Cool. Just before baking, beat 5 egg whites until stiff. Stir 1 tablespoon of the whites into the yolks mixture. Fold in the rest.

Bake in a 1½-quart straight-sided baking dish (unbuttered). Set in a pan of hot water and bake 30 to 45 minutes at 325°F.

Diced ham, chicken or sauteed mushrooms may be added. Serve at once.

KATHERINE DEMPSEY

Pineapple Pork Chops

4-6 pork chops (flour both sides of chops and brown in fry pan)

Mix and heat: 1/2 cup ketchup
1/4 cup vinegar
1 cup undrained crushed pineapple
1 tbsp. soy sauce
3 tbsp. brown sugar
1/2 tsp. salt

Pour sauce over chops. Cook in moderate oven for about 1½ hours.

LOUISE WARE

Baked Macaroni and Sausage

1½ lb. Italian sweet sausage
1 green pepper, chopped
1 onion, chopped
1 can (1 lb. 14 oz.) Italian plum tomatoes
2 cups water
1 6-oz. can tomato paste
1 lb. elbow macaroni
1 lb. mozzarella cheese, shredded
1/2 cup grated Parmesan cheese

Remove sausage meat from casings and crumble. In a skillet, fry sausage meat until crumbly. Add green pepper and onion and saute for 5 minutes. Do not drain. Stir in plum tomatoes, water and tomato paste. Simmer, stirring occasionally, for 10 minutes. Season to taste with salt and pepper. Remove from heat. Cook elbow macaroni according to package directions. Drain. Layer macaroni and mozzarella cheese in a 9x13x2" baking pan, ending with macaroni. Pour sauce over all. Sprinkle with Parmesan cheese. Bake in preheated hot oven (400°F.) for 25-30 minutes.

BETTE MACLEOD

Ham and Sweet Potato Casserole

1 can chopped ham, cut into 1" pieces
2 cups seasoned mashed sweet potatoes
½ cup drained, canned crushed pineapple
2 tablespoons butter, or margarine

Combine all, place in 2-quart casserole, bake at 350°F. for 25 minutes. Serves 3 or 4.

KATHY HALE

Tortiere (French Meat Pie)

2 lbs. lean chopped pork
1 cup of water
1 medium onion, chopped
1 garlic bud
Fine bread crumbs
1/2 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. celery salt
1/4 tsp. ground pepper
Pastry for 2 8" pies

Into a pot, put the chopped pork plus any available bone, water, onion, garlic bud, salt, nutmeg, celery salt, and ground pepper. Cover and simmer for 1 hour or until mixture is thick. Remove from heat and discard bone. Slowly sprinkle with fine bread crumbs until all fat is absorbed. Cool. Pour into pie shells and cover with top crust. Bake at 425°F. for 40 minutes, or until crust is brown. Serve with chili sauce.

BERNADETTE GAGNON

Corton

Place a piece of leaf lard on the stove to melt. When it is all melted, remove the pork scraps and save in a saucer to use later. While the leaf lard is melting, place a fresh pork shoulder in a kettle and cover with water. Add 1 tablespoon salt and let cook until all the blood is gone from the meat and it is almost cooked through. After the meat boils, add one peeled onion, cut in quarters. When the meat is ready, remove it from the pot, place in a dish, and cut the meat off the bones. Pass the meat, the pork scraps, and a raw onion through a meat grinder. Put the finely ground mixture into an iron pot or Dutch oven and add about 1/2 cup of stock from the pork liquid, 1/2 teaspoon cinnamon and pepper to taste. Stir well and taste for flavor. Add more cinnamon if desired. Cook for 15 to 20 minutes, stirring constantly. If mixture is not fat enough, add more leaf lard. Cook in an open kettle for 1/2 to 1 hour, stirring constantly. To test, put a spoon into the mixture, remove some of the liquid, and let cool in the refrigerator. When corton is done, the liquid will cool hard and white like lard with no water left in it. Remove from stove and place on a counter and keep stirring until all the fat is stirred in evenly, about 10 minutes. Cool in bowls in the refrigerator. Spread like butter. Extra may be frozen.

Pork-Cabbage Casserole

In pot of boiling salted water put cabbage leaves, six to nine possibly. Bring to boil and let boil until leaves turn green and soft.

Take neck piece of pork, 12-14 inches in length; chop up coarsely. Put in pan with butter, 3 stalks celery chopped coarsely, 3 carrots, 3 onions chopped coarsely, salt and pepper. Cook 1½ hours. Let cool and put through meat grinder. Add 6 eggs, 4 ounces Parmasan cheese, 8 ounces peas.

Line casserole with cabbage leaves, add half of meat mixture, 4 hardboiled eggs cut in half, flat side down; add the rest of meat mixture. Cover with cabbage leaves. Cover with aluminum foil. Bake 30 minutes at 350°F. Turn upside down on platter.

GRAHAM KERR RECIPE
SUBMITTED BY SOPHIE DUPREY

Salmon Casserole

1 can salmon, picked apart
2 cups bread crumbs
2 cups scalded milk
1 can cream of celery soup (do not dilute)
4 tablespoons butter
1 teaspoon salt
2 eggs
3/4 cup macaroni

Measure macaroni, then cook. Heat milk and pour over bread crumbs. Beat eggs, add to the remaining ingredients. Mix all ingredients together. Cook 1 hour at 350°F.

RELLA CHESLEY

Macaroni-Tuna Casserole

1 cup macaroni - cooked
1 green pepper, chopped
1 onion, chopped
1 can tuna
1 can mushroom soup
Salt and pepper

Cook macaroni according to package directions. Mix cooked macaroni with all other ingredients, place in 1½ quart casserole. Bake at 350°F., about 30 minutes.

EVELYN MICHAUD

Ham or Tuna Casserole

8 oz. egg noodles
1/4 cup + 1 tbsp. butter (or margarine)
1 cup chopped celery
1/2 cup canned mushroom stems and pieces, drained
1/4 cup sliced stuffed green olives
2 tbsp. chopped pimento
1 tsp. salt
1/8 tsp. pepper
1/4 cup chopped onion
1/4 cup flour
2½ cups milk
1 cup shredded American cheese
2 cups diced cooked ham
1/4 cup bread crumbs

Cook noodles. Melt 1/4 cup butter in saucepan. Add celery, mushrooms and onions. Cook till tender. Stir in flour. Add milk slowly. Cook over medium heat until it thickens. Add cheese. Stir until cheese melts. Then combine noodles, ham, olives, pimento, salt and pepper. Place in casserole dish. Melt 1 tablespoon butter and stir in bread crumbs; sprinkle over casserole. Bake at 375°F. for 30-35 minutes.

LORRAINE DESCHENE

Chicken with Walnuts

3 chicken breasts
3 tbsp. soy sauce
2 tsp. cornstarch
2 tbsp. dry sherry
1 tsp. grated ginger root
1 tsp. sugar
1/4 tsp. red pepper
1/2 green pepper, cut in 3/4" pieces
1 small onion, sliced
1/2 cup chopped walnut halves

Cut chicken into 1" pieces. In small bowl blend soy sauce, cornstarch, stir in dry sherry, ginger, sugar, red pepper. Stir fry green pepper and onion 2 minutes. In oiled pan on medium low heat cook walnuts 1-2 minutes and chicken 5 minutes.

PAM WHITE

Scalloped Potato and Ham Casserole

2 cups cooked diced ham
2 cups sliced potatoes
1 can cream style corn
1 small onion (thinly sliced)
1/2 tsp. salt
1/8 tsp. pepper
1/2 cup milk or more
1/2 cup bread crumbs, more if desired

In a buttered casserole, alternate layers of potatoes, ham, corn, and thinly sliced onion. Sprinkle layers withsalt and pepper. Add milk. Top with crumbs. Bake in a 350°F. oven for 40 to 50 minutes or until potatoes are tender.

For a little different flavor, add strips of American cheese to the layers and on top.

BERNADETTE GAGNON

Chinese Chicken

Boned chicken breasts
Celery cut diagonally
Green peppers
1 can water chestnuts
Cut up onion
Soy sauce
Salt and pepper

Saute chicken in oil until lightly browned. Add onion, celery, peppers, chestnuts and let steam until wilted. Thicken with corn starch. Season with 1 tablespoon soy sauce. Serve over Chinese noddles.

THALIA SCHMIEDESHOFF RECIPE
SUBMITTED BY MARY CIVIELLO

Baked Stew

2 cups carrots
2 cups potatoes
1 large onion
1 lb. hamburg
1 can tomato soup
4 cups water
1 tablespoon salt

Cook for 2 hours. Cover to start. Oven 400°F.

RACHEL STE CROIX

Men's Section

Some men are born with a wooden spoon
in their mouths
And some with a golden ladle.

Canned Corned Beef Loaf

2 eggs
3/4 cup canned milk
1/4 cup water
1 tbsp. butter
1 (12 oz.) can corned beef
1 cup dry bread crumbs
1 tsp. prepared mustard
1 tbsp. onion
1 tbsp. green pepper

Beat eggs, add chopped onion and green pepper. Break corned beef in small pieces. Mix all together. Turn into 9x13" loaf pan. Bake at 475°F. for 30 minutes. You can use stuffing mix in place of crumbs if you wish. Serves 8.

RED MILLS

Chili con Carne

1 lb. hamburg
1 onion
1 can tomatoes
1/2 tsp. salt
1/2 tsp. chili powder

Fry hamburg and onions in 1 tablespoon fat until brown. Mix all ingredients. Add 1 can red kidney beans and heat.

RED MILLS

Cream Style Corn Pancakes

1 egg
1 cup buttermilk
2 tbsp. oil
1 cup flour
1 tbsp. sugar
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 cup cream style corn

Mix all ingredients together. Heat fry pan and fry on both sides until golden brown.

RED MILLS

Mediterranean Minestrone

Don't let the volume in this recipe discourage you; it can be cut.

3 lb. stew beef (or 1½ lb. stew beef and 2 lb. shin bones)
4 qts. water

Place meat (bones) in water. Bring to boil.

Add:
1 28-oz. can tomatoes
1 15-oz. can tomato sauce
2 medium onions, quartered
1/4 cup chopped parsley
2 tbsp. salt
2 tsp. basil leaves
1/2 tsp. pepper
1/4 tsp. garlic powder
2 boy leaves

Bring to boil again; simmer (covered) for 1½ hours.

Add:
2 cups (1 lb.) sliced carrots
2 cups celery

Cover and simmer 1/2 hour. When meat is fork-tender remove from kettle. When carrots and celery are firm but cooked, add trimmed meat.

Also add 4 cups uncooked shell macaroni
2 cans cut green string beans
2 cans peas

Cook until macaroni is tender. Add:

2 cans red kidney beans

Serve with grated parmesan cheese if you'd like.

You might also like to serve heated, sliced Italian bread with garlic butter.

ARTHUR MICHAUD

Stuffed Koosa (Zucchini)

1 cup uncooked rice.

Add and mix thoroughtly:
1 lb. hamburg (be sure there's a little suet in the hamburg)
(If you like lamb, use 1/2# lamb and 1/2# hamburg)

Season with salt and cinnamon to taste.

Stuff the mixture in zucchini that has been cored--don't peel the zooks--leave the wall about 1/4" or 3/8" thick--this amount of mix should be about right for 5 "zooks" 9-10" long.

Meanwhile cut up a couple of onions and brown in oil--a little salt and pepper won't hurt--add a large can of tomatoes and maybe a medium one too, depending on how much sauce you'd like. Also add a can of tomato sauce--15-15½ oz. size. Cook approximately 1/2-1 hour.

Place stuffed "zooks" in sauce and bring to boil. Back off heat and cook moderately until rice, meat and "zook" seems fit to eat.

Takes quite a lot of testing first time around.

ARTHUR MICHAUD

Pork Chop Casserole

4 pork chops
1/2 cup sliced carrots
1/2 cup diced celery
2 tablespoons minced parsley
1½ cups cubed potatoes
1 cup peas
1/2 medium onion (chopped)
Salt and pepper
1 cup water

Trim fat from chops. Dip in flour and brown in hot fat. Mix all vegetables in a casserole dish. Add water, salt, pepper and parsley. Top with browned chops. Cover and bake at 350°F. oven for 1 hour.

JOHNNY KING

Baker's Rice Pudding

1 cup uncooked rice
4 cups milk
2 tbsp. butter
1 tsp. vanilla
1 cup sugar
4 eggs
1/4 tsp. cinnamon

Soak rice in 2 cups milk for 2 hours. Add remaining milk to rice and cook over low heat 20-30 minutes until tender. Cool. "Butter" a 2-quart casserole; "work" sugar and butter together; beat eggs until frothy, add sugar mixture, spice and vanilla. Pour into casserole and bake 45 minutes. Super!

PAUL BAKER, JR.

Rice Delight

2 cups hot cooked rice (2/3 cup uncooked)
2 cups miniature marshmallows
1/2 cup crushed pineapple, or fruit cocktail
1/4 cup Maraschini cherries, chopped
1/4 cup chopped pecans, or walnuts
1/2 cup heavy cream, or 9 oz. container Cool Whip

Cook rice until tender. Drain and rinse in hot water. Measure 2 cups. Add marshmallows and let stand 10 minutes or until marshmallows melt. Mix and cool thoroughly. Add the rest of ingredients except cream. Whip cream and fold in before serving. Place in a serving bowl or individual sherbet or dessert dishes. Serves six.

ARTHUR MICHAUD

Pizza Sauce

4 large cans of puree
2 large cans tomato paste
1 tablespoon of oregano, basil, garlic powder, and onion salt
¼ tsp. red pepper
¾ tsp. black pepper
2 tablespoons olive oil

RAYMOND MICHAUD

Chicken-Liver-Potato Bake

2 slices bacon, cut up
1/2 lb. chicken livers
1 can condensed onion soup
1/3 cup salad oil
1 (12 or 16 oz.) hash brown potatoes

One hour before serving, cook bacon in 12-inch skillet until brown. Drain on paper towel. Reserve drippings. Cook chicken livers in bacon fat for about 5 minutes, turning once. Arrange bacon and chicken liver in a 1½-quart casserole dish. Pour onion soup over mixture. Heat salad oil until hot in skillet. Cook frozen hash brown potatoes in a single layer until brown. Spoon liver mixture on top. Bake 30 minutes at 375°F.

JOHNNY KING

Four Flavor Linguine

1 6-oz. can tomato paste
1 garlic clove, minced
2 tbsp. grated cheese
Olive oil
1 tsp. parsley flakes
Hot pepper to taste

While linguine is cooking, mix paste, garlic, cheese, and parsley together in a small bowl. Pour enough olive oil to cover paste mixture and mix thoroughly. Pour on cooked linguine.

TONY MOSCONE, JR.

Apple Squares

Crust:

2 cups sifted flour
1/2 tsp. salt
1/2 tsp. baking powder
3/4 cup shortening
2 eggs
1 tsp. lemon juice
1/2 cup cold water

Sift dry ingredients. Cut in shortening. Combine egg yolks, juice and water. Add to flour mixture. Mix thoroughly with fork. Dough will be moist. Refrigerate for 2 or 3 hours. Divide dough in half; roll on well-floured board. Put in pan 10x15". Add filling. Then cover with the other half of dough that has been rolled out.

Filling:

6 cups apples
3/4 cup sugar
1/2 tsp. salt
1/2 tsp. cinnamon
2 tbsp. flour
Dash of nutmeg

Bake at 375°F. for 1 hour. While warm dribble over with icing.

Icing:

1 cup powdered sugar
1 tbsp. lemon juice
1 tbsp. milk

JOHNNY KING

Canary Pie

1½ cups sugar
1 cup flour
2 eggs
2 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
2 cups diced apples
3/4 cup cut-up walnuts

Mix sugar, flour and unbeaten eggs. Add baking powder, salt and vanilla and mix well. Stir in apples and nuts. Bake at 375°F. about 45 minutes in a well-greased pie plate. Serve with vanilla ice cream.

JOHNNY KING

Cream Puffs

1/2 cup shortening
1 cup boiling water
1 cup sifted flour
4 eggs
1/4 tsp. salt

Bring shortening and water to a boiling point in saucepan. Sift flour and salt together--add to water all at once and beat vigorously until mixture is thick and smooth and comes away easily from side of pan. Remove from heat; add eggs one at a time and beat well after each addition until smooth and blended.

Drop mixture from spoon (tablespoon) about 2" apart on greased baking sheet. The mixture should hold its shape and not spread.

Bake in very hot oven (450°F.) for 35 minutes. Cool. Slit each puff and fill. Dust with powdered sugar. By using half of recipe, 9 large puffs can be made.

CARL HAMILTON

Apple Cake

1 egg
1/4 tsp. salt
3/4 cup sugar
1/2 cup flour
1/2 tsp. baking powder
1/4 tsp. cinnamon
1 cup chopped apple
1/2 cup nut meats
1 tsp. vanilla

Beat egg, add sugar, salt and vanilla. Add sifted dry items. Blend in apple and nuts. Bake at 350°F. for 30 minutes in well-greased 9" pie plate.

FRANK C. BAKER

Carl Hamilton, Senior's Divinity Fudge

3 cups white sugar
1 cup white Karo syrup
1 tsp. vanilla
1 cup chopped walnuts

Cook until you can form a "kind of hard" ball. Remove from heat. Blend in 3 beaten egg whites and nuts. We use an 8x11" brownee tin to put the fudge in.

CARL HAMILTON, SR.

Nobby Apple Cake

1 cup sugar
1/4 cup shortening
3 eggs
3 cups diced apples
1/4 cup chopped nuts
1 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 cup flour

Cream shortening and sugar together. Add eggs. Then add apples, nuts and vanilla. Then add dry ingredients: baking powder, soda, spices and flour. Bake in greased 8" square pan at 350°F. for 45 minutes. Serve with or without whipped cream.

JOHNNY KING

Butter "Crumbsish" Cake

8 oz. cream cheese, softened, plus 1/2 cup oleo
1½ cups sugar
2 eggs
1 tsp. vanilla
1/2 cup milk

Sift: 2 cups flour
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

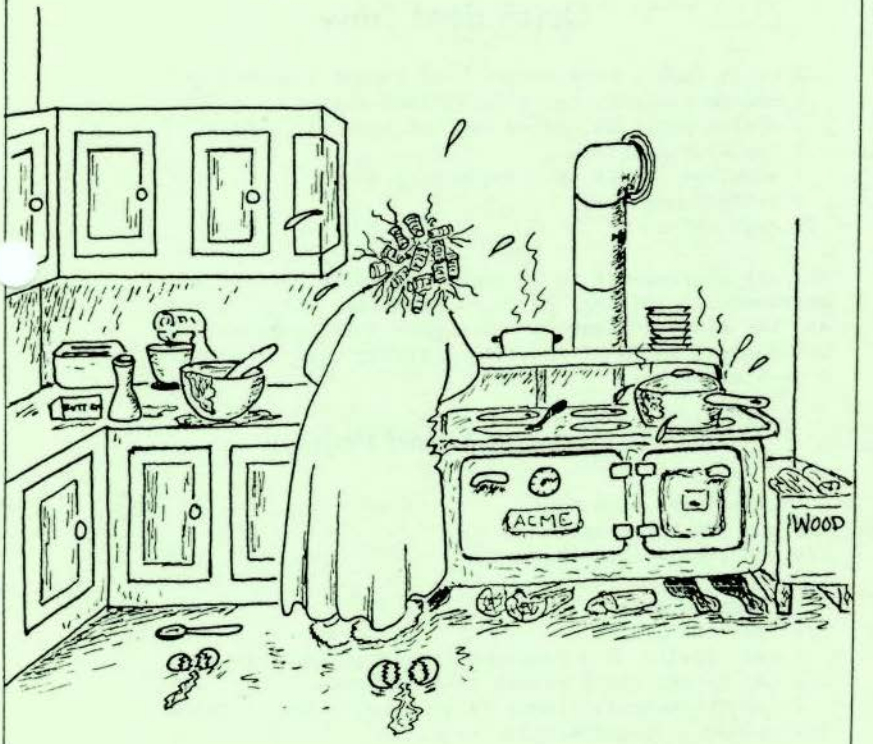
Cream oleo and cheese. Gradually add sugar; beat 5 minutes. Add eggs and vanilla; beat well. Add flour mixture, alternately with milk. Pour into 13x9x2" pan. Sprinkle with crumb mixture.

Crumb mixture: 1/2 cup flour
1/2 cup brown sugar
1/2 cup nuts

Mix together. Sprinkle over cake and bake 40 minutes at 350°F.

ARTHUR MICHAUD

Microwave Section



After breakfast pass a smile,
After dinner rest a while,
After supper walk a mile.

The recipes for

Microwave Section

were given by LORETTE GAGNON

Quick Beef Stew

2 to 2½ cups cut-up cooked beef (about 1 pound)
4 medium carrots, cut into 2½-inch strips
3 medium potatoes, pared and cut into 1½" pieces
1 cup sliced celery
1 envelope (1-3/8 oz.) onion soup mix
3 tablespoons flour
2¼ cups water

Mix all ingredients in 2½-quart casserole. Cover and microwave to boiling, 10 to 12 minutes. Stir. Cover and let stand 5 minutes. Microwave until vegetables are tender, 10 to 12 minutes, stirring every 5 minutes. 4 to 6 servings.

Vegetable-Filled Patties

1 pound lean hamburger
2/3 cup dry bread crumbs
1/4 cup finely chopped onion
1 egg
1 teaspoon salt
1/8 teaspoon pepper
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/2 can (3 oz. size) French fried onions
1 can (16 ounces) French-style green beans, drained
1/2 teaspoon Worcestershire sauce

Mix hamburger, bread crumbs, chopped onions, egg, salt, pepper and 1/3 cup of the soup. Shape into 6 oval patties. Place in oblong baking dish, 12x7½x2". Depress center of each patty, forming a 1/2-inch rim around edge.

Reserve a few French fried onions for garnish. Mix remaining onion with beans, Worcestershire sauce and remaining soup; spoon into center of each patty. Cover loosely and microwave 6 minutes; turn dish one-half turn. Microwave until meat is done - 6 to 8 minutes. Garnish with reserved onions. 6 Servings.

Salmon Rice Bake

1 package (10 ounces) frozen chopped broccoli, broken apart
1½ cups instant rice
1¼ cups water
1 can (10-3/4 ounces) condensed cream of mushroom soup
1 can (7-3/4 ounces) salmon, drained and flaked
2 tablespoons margarine or butter
1/2 teaspoon salt

Mix all ingredients in 1½-quart casserole. Cover and microwave 5 minutes; stir. Cover and microwave until rice is tender, 6 to 7 minutes. Stir before serving. Serves 4.

Baked Beans

May bake in casserole dish; 1 pound for 3-quart dish.

Part boil beans first, just to boiling point, then soak overnight.

Place beans in casserole dish (no salt). Add 1/4 pound salt pork and 1 small onion.

Mix 3 tablespoons molasses and 1/2 teaspoon dry mustard in cup and fill with hot water. Pour over beans and pork in pot, adding sufficient hot water to cover beans. Start cooking on high 15 minutes, then simmer for 1 hour and 45 minutes.

Upside Down Meat Pie

1 pound hamburg
1/2 cup chopped celery
1 medium onion, chopped
1 can (10-3/4 oz.) condensed tomato soup
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper
2 eggs
1/2 pkg. (10 oz. size) frozen peas (1 cup)
1½ cup biscuit baking mix
1/2 cup water
1/2 cup grated Parmesan cheese or shredded pieces of cheese
Paprika

Crumble hamburg into 2-quart casserole about 9" in diameter; add celery and onion. Microwave uncovered until meat is firm, 5 to 6 minutes. Stir to break up meat; drain. Stir in soup, Worcestershire sauce, salt, pepper, eggs and frozen peas. Cover and microwave 5 minutes; stir. Microwave uncovered until hot and bubbly, 3 minutes.

Mix biscuit mix, water and cheese. Spoon onto hot meat mixture, spreading to cover. Sprinkle with paprika. Microwave uncovered 3 minutes, turn dish one-quarter turn. Microwave until topping is no longer doughy, 2 to 3 minutes. Spoon or invert onto serving plate and cut into wedges. 5 to 6 servings.

Apple Crumb Dessert

4 cups sliced pared apples (about 4)
1/2 tsp. ground cinnamon
1 cup all purpose flour
1/4 cup granulated sugar
1/4 cup packed brown sugar
1/4 tsp. salt
1/4 tsp. baking soda
1 egg
1/4 cup packed brown sugar
1/3 cup margarine or butter

Arrange apples in square baking dish, 8x8x2". Sprinkle with cinnamon. Mix flour, granulated sugar, 1/4 cup brown sugar, the salt, baking soda and eggs with fork until crumbly. Spoon over apples. Sprinkle with 1/4 cup brown sugar. Microwave margarine uncovered until melted, 30 seconds to 1 minute; drizzle over apples. Microwave uncovered until apples are tender, 10 to 12 minutes. Serve warm and if desired, with cream. 6 Servings.

Chocolate Chip Squares

1/2 cup packed brown sugar
1/2 cup margarine or butter, softened
1 egg
1 tsp. vanilla
1/2 cup all purpose flour
1/2 cup rolled oats
1 tsp. baking powder
1/4 tsp. salt
1/3 cup semisweet chocolate chips
1/4 cup chopped nuts

Grease bottom only of square baking dish, 8x8x2". Mix brown sugar, margarine, egg and vanilla. Stir in flour, oats, baking powder and salt. Spread evenly in baking dish. Sprinkle with chocolate chips and nuts.

Microwave uncovered 4 minutes; turn dish one-quarter turn. Microwave until no longer doughy, 2 to 3 minutes. Cool; cut into about 2-inch squares. 16 squares.

Brownies

1/2 cup melted margarine
6 tablespoons cocoa
1 cup sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
2/3 cup flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Melt margarine in microwave oven for 1 minute. Add cocoa, sugar, eggs, milk, vanilla, flour, baking powder and salt. Pour in a square baking dish, 8x8x2".

Microwave for 6 minutes on high, rotating dish 1/4 turn every 2 minutes.

Coffee Cake

1½ cups buttermilk biscuit mix
1/4 cup sugar
1/2 cup milk
1 egg
2 tablespoons cooking oil

1/3 cup buttermilk biscuit mix
1/3 cup brown sugar
2 tablespoons butter
1 teaspoon cinnamon
1/4 cup chopped nuts

In mixing bowl stir together biscuit mix and sugar. Add milk, egg and oil. Beat by hand, mixing well. Pour into greased 8" round dish.

Blend 1/3 cup biscuit mix, 1/3 cup brown sugar, 2 tablespoons butter and 1 teaspoon cinnamon until crumbly. Sprinkle over batter and sprinkle nuts. Microwave at high 5 to 7 minutes rotating dish 1/2 turn after 3 minutes.

Toffee Heath Squares

1 cup chopped nuts
1 cup brown sugar
1/3 cup butter
3 tablespoons water
1/2 cup semi-sweet chocolate chips

Sprinkle nuts over bottom of buttered 8" square dish. In 1½-quart casserole place brown sugar, butter and water. Microwave at high 5 to 6 minutes, stirring after 2 minutes until thick. Stir well--quickly spread over chopped nuts. Sprinkle chocolate pieces over toffee.

Cover dish so heat melts chocolate. Let stand 5 minutes. Spread chocolate evenly over top. Refrigerate to set. Turn out of dish and break into pieces to serve.

Munching Peanut Brittle

1 cup granulated sugar
1/2 cup white corn syrup

In 1½-quart casserole stir together sugar and syrup. Microwave at high 4 minutes.

1 cup roasted salted peanuts

Stir in peanuts. Microwave at high 3 to 5 minutes, until light brown.

1 teaspoon butter
1 teaspoon vanilla

Add butter and vanilla to syrup, blending well. Microwave at high 1 to 2 minutes.

1 teaspoon baking soda

Add baking soda and gently stir until light and foamy.

Pour mixture onto lightly greased cookie sheet. Let cool 1/2 to 1 hour. When cool, break into small pieces and store in airtight container. Makes about 1 pound.

2-Minute Fudge

1 box (1 lb.) confectioners sugar
1/2 cup cocoa
1/4 teaspoon salt
1/4 cup milk
1 tablespoon vanilla extract
1/2 cup (1/4 lb.) butter
1 cup chopped nuts

In 1½-quart casserole stir sugar, cocoa, salt, milk and vanilla together until partially blended (mixture is too stiff to thoroughly blend in all of dry ingredients). Put butter over top in center of dish. Microwave at high 2 minutes or until milk feels warm on bottom of dish. Stir vigorously until smooth. If all butter has not melted in cooking, it will as mixture is stirred.

Blend in nuts. Pour into wax paper lined 8x4x3" dish. Chill 1 hour in refrigerator or 20 to 30 minutes in freezer. Cut into squares. Makes about 36 squares.

Chewy Graham Coconut Bars

1 cup brown sugar
1/2 cup margarine or butter, softened
1 egg
1/4 teaspoon vanilla
3/4 cup graham cracker crumbs (about 9 squares)
1/3 cup flaked coconut
1/4 cup chopped nuts
1/4 teaspoon salt

Grease bottom only of oblong baking dish, 12x7½x2". Mix brown sugar, margarine, egg and vanilla. Stir in flour, graham cracker crumbs, coconut, nuts and salt. Spread evenly in baking dish.

Microwave uncovered 3 minutes; turn dish one-half turn. Microwave until wooden pick inserted in center comes out clean, 2 to 3 minutes. (Part of dough will appear very moist, but these parts will continue to cook while standing.) Cool thoroughly; cut into bars about 2x1½". 30 bars.

Peanut Butter Bars

3/4 cup brown sugar
1/2 cup margarine or butter, softened
1/3 cup crunchy peanut butter
1 egg
1 teaspoon vanilla
1 cup all-purpose flour
3/4 cup rolled oats
1/4 teaspoon salt

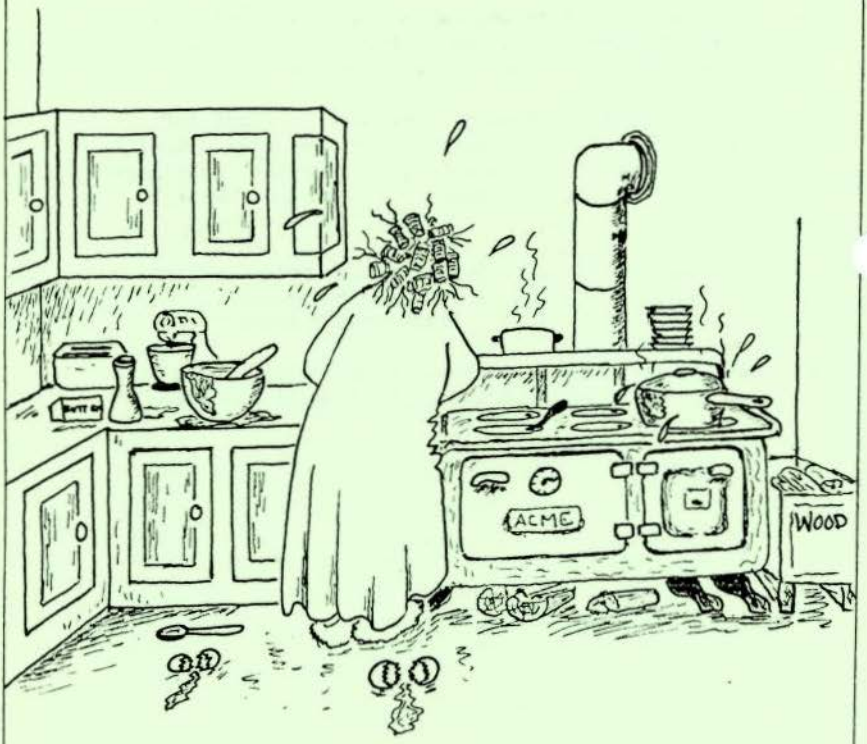
Grease bottom only of oblong baking dish, 12x7½x2". Mix brown sugar, margarine, peanut butter, egg and vanilla; stir in flour, oats and salt. Spread evenly in baking dish.

Microwave uncovered 3 minutes; turn dish one-half turn. Microwave until no longer doughy, 2 to 3 minutes. Cool. Frost with peanut butter frosting. If desired, refrigerate to set frosting. Cut into bars, about 2x1½". Makes 30 bars.

Peanut Butter Frosting: 1/3 cup crunchy peanut butter
1 package (6 ounces) butterscotch chips

Microwave peanut butter and butterscotch chips, uncovered, until softened, 1 to 1½ minutes. Stir until blended.

Muffins



I could not love thee, Dear, so much,
loved I not your muffins more.

Mur's Muffins

2 cups All Bran
4 Shredded Wheat biscuits (crumbled)
1/2 boiling water
1 cup shortening
3 cups sugar
4 eggs
5 cups flour
5 tsp. soda
1/2 tsp. baking powder
2 tsp. salt
4 cups buttermilk (quart)

Pour hot water over both cereals to soften. Bake at 400°F. for 20-25 minutes. May be kept in refrigerator for a month.

ESTHER THERIAULT

Quantity Muffins

2 cups All Bran cereal
4 shredded wheat biscuits (crushed)
1/2 cup boiling water
1 quart buttermilk

Let set.

1 cup shortening)
3 cups sugar) Cream together

4 eggs
5 cups flour
5 tsps. soda
2 tsps. salt

Cream shortening and sugar, eggs. Mix dry ingredients.

MARYANNE MICHAUD

Apple Spice Muffins

3/4 cup milk
1 egg, beaten
1/4 cup melted fat
2 cups unsifted flour
1/2 cup sugar
1 tbsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 cup finely chopped apples
1/4 cup raisins

Add milk to egg; stir in fat. Mix dry ingredients thoroughly; stir in apples and raisins. Add liquid mixture and stir just until most of the dry ingredients are moistened. Do not overmix; batter should be lumpy.

Fill greased muffin tins two-thirds full. Bake at 400°F. 20 to 25 minutes until golden brown.

JUNE RAYMOND

Muffins

2½ cups flour
1/2 cup sugar
2 eggs
1 cup milk
1/2 tsp. salt
1/4 cup shortening
3 tsp. baking powder

Bake for 25 minutes at 400°F. Makes 12 medium muffins.

RELLA CHESLEY

Bran Flakes Muffins

1¼ cups regular all purpose flour
3 tsp. baking powder
1/2 tsp. salt
1/2 cup sugar
1 cup 40% Bran Flakes
1¼ cups milk
1 egg
1/3 cup shortening, melted

Stir together flour, baking powder, salt, sugar. Set aside. Measure 40% Bran Flakes and milk into mixing bowl. Stir to combine; let stand 1 to 2 minutes or until cereal is softened. Add egg and shortening. Beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased 2½ inch muffin pan cups. Bake at 400°F. about 25 minutes, or until muffins are golden brown. Makes 1 dozen.

ULA MAIO

Oatmeal Muffins

1 cup rolled oats
1 cup buttermilk
1 cup sifted all-purpose flour
½ tsp. salt
½ tsp. soda
1½ tsp. baking powder
½ cup melted shortening or salad oil
½ cup brown sugar, firmly packed
1 egg, beaten

Soak the oatmeal in the buttermilk for 1/2 hour. Mix flour, salt, soda and baking powder. Add the melted shortening, brown sugar, and beaten egg to the oatmeal mixture and blend thoroughly. Stir in the dry ingredients and mix just to moisten. Fill greased muffin pans two-thirds full and bake in a moderate oven (350°F.) for about 25 minutes.

RELLA CHESLEY

French Breakfast Muffins

1/2 cup shortening or oleo
1/2 cup sugar
1/2 cup milk
1 egg
1½ cups flour
1½ tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg

Cream oleo, sugar and eggs. Stir in flour, baking powder, salt and nutmeg, alternately with milk. Bake 20-25 minutes at 350°F.

Melt 1/2 stick oleo. Mix 1/2 cup sugar and 1/2 tsp. cinnamon. Dip muffin in melted butter, then dip in sugar and cinnamon mixture. Serve hot.

CAROLINE BEAULIEU

French Toast

3 eggs, beaten
½ cup milk
Dash of cinnamon

Dip both sides of bread and toast. Quick and easy for breakfast or as a hot lunch.

DEBBIE BOUCHARD

Spiced Apple Muffins

2 cups flour
1/4 cup sugar
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 egg
1 cup milk
4 tbsp. melted butter
1 cup chopped apples

Sift flour, 1/2 cup sugar, baking powder, salt and 1/2 teaspoon cinnamon. Beat egg and combine with milk and melted butter. Add dry ingredients. Beat then fold in chopped apples. Drop into well-greased muffin tins. Sprinkle over the top a mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon. Bake at 425 degrees for 15-18 minutes. Yield: 12 muffins.

JUNE RAYMOND

Doughnut Muffins

1 egg
1/2 tsp. vanilla
1/2 cup milk
1/3 cup Crisco oil
1½ cups flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 cup sugar
1/2 to 1 tsp. cinnamon

Mix wet ingredients, then add dry ingredients. Mix and pour into greased muffin tins. Bake at 400°F. 15 to 20 minutes. This can be made into chocolate doughnut muffins. Do just as you would for regular chocolate doughnuts.

Tastes just like doughnuts.

RELLA CHESLEY

Spiced Apple Muffins

2 cups flour
1/2 cup flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 egg
4 tbsp. melted butter
1 cup milk
1 cup chopped apples

Sift flour, sugar, baking powder, salt and cinnamon. Beat egg and combine with milk and melted butter. Add dry ingredients. Beat and fold in apple. Drop into well-greased muffin tins. Sprinkle over the top of mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon.

LORETTE GAGNON

Pickles, Jams and Relishes

"There are sours as well as sweets in life."

Syrup for Pickled Beets

Heat:

2 cups vinegar)
1 cup hot water) Bring to a boil;
2 tsp. salt) boil 5 minutes
1 cup sugar)

Pour over hot beets and seal--in most any jar with a good cover.

HELEN FOWLER

Bread and Butter Pickles

3/4 cup salt
10 cups sugar
1 tsp. tumeric
1 tsp. cloves
1/4 cup mustard seed
2½ quarts red vinegar
2 gallons cucumbers, sliced 1/2" thick
14 small onions
3 red pimentos, sweet, cut in small pieces

Cook everything together until cooked through but make sure not to boil. Put in jars while hot.

STELLA BEAULIEU

Spiced Crabapples

4 lbs. sugar
1½ quarts vinegar
Whole cloves

Heat vinegar, sugar, spices together. When boiling good, add crabapples and cook until tender; fill jars with the crabapples and syrup, but do not put any of the cloves in the jars. Seal tight.

RELLA CHESLEY

Honey

60 white clovers
40 red clovers
3 double pink roses
5 lbs. sugar
3 cups water
1 level tsp. powdered alum

Boil sugar, water and alum 20 minutes. Put in the other ingredients and let set 45 minutes. Strain and put in jar.

RELLA CHESLEY

Ripe Cucumber Relish

12 large ripe cucumbers (peeled, seeded, put through grinder)
2 cups chopped onions
½ cup salt

Let stand 2 hours and drain. Heat 1 quart vinegar. Mix 1 cup flour, 6 cups white sugar, 1 teaspoon tumeric, 1 teaspoon celery seed, 1 teaspoon mustard seed. Mix with a little hot vinegar. Add to hot vinegar and cook slowly until thick. Add cucumbers and onions. Cook about 10 minutes. Bottle.

LOUISE WARE

Zucchini Pickles

12 cups cubed zucchini
4 cups cut up onion
5 tablespoons salt
1 green pepper or cauliflour, cut up

Soak above for 4 or 5 hours.

2½ cups vinegar
3 sugar
1 tablespoon dry mustard
3/4 teaspoon nutmeg
1 tablespoon corn starch
1 teaspoon tumeric
1¼ teaspoon celery salt

Cook until onions are clear and zucchini is firm but seems soft. Jar while hot and enjoy.

JANICE BREWER CRAIG

One Quart Pickles

Wash and quarter one whole cucumber; pack cold cucumber in a quart jar.

Add: 2 tsp. salt
1 tsp. dry mustard
1/2 cup brown sugar
A pinch of alum

Fill jar with vinegar.

This is for one quart only--do the same for each quart.

Heavenly Jam

3 lbs. sugar
3 lbs. peaches (mashed)
2 oranges, cut small
1 lemon juice

Cook slowly for 1 hour. Can in sterile jars.

ANNA C. BOUCHARD RECIPE
SUBMITTED BY BENITA F. JAMESON

Zarex Jelly

1 pint bottle of Zarex syrup
1-3/4 cups sugar
1 cup cold water
1/2 bottle Certo

Measure 2 cups of syrup into saucepan. Add sugar, pour cold water into bottle and rinse out syrup; pour into pan. Mix well. Bring to boil over high heat; at once stir in the 1/2 bottle of Certo. Bring back up to a rolling boil. Boil hard 1 minute, remove from heat. Skim off foam; pour in clean jelly jars; cover with parafin wax. Makes 5 8-oz. jars.

PAT ROULEAU

Rhubarb Jelly

5 cups rhubarb, cut in 1" pieces
1 cup drained pineapple
4 cups sugar
1 package (6 oz.) strawberry jello

In kettle combine rhubarb, pineapple and sugar. Stir and let stand 1/2 hour. Slowly bring to boil and let cook 12 minutes, stirring often to prevent sticking. Remove from heat, mix in gelatin and stir until dissolved. Pour jam into hot glasses and cover with parafin.

CAROLINE BEAULIEU

Relish

1/2 peck green tomatoes
15 onions
6 cucumbers
1 good head cabbage
3 green peppers (seeds removed)

Put through meat chopper; add 1 cup salt, let stand 12 hours. Drain. Add to above 2 quarts vinegar, 3 pounds brown sugar, 1 tablespoon tumeric, 1 tablespoon celery seed, 1 scant teaspoon black pepper, 2 tablespoons mustard seed, 2 tablespoons ground mustard, 1 teaspoon curry powder. Cook slowly until done. (I leave out the curry powder.)

PAULINE NEVERS

Hot Dog Relish

2 cups cucumber
2 cups green tomato

Put through grinder; measure after grinding. Salt overnight then drain. Add 2 cups ground onion, 2 sweet peppers, 1 heaping tablespoon mustard seed, 1½ cups vinegar, and 1 cup sugar or more if desired. Cook slowly.

PAULINE NEVERS

Easy Corn Relish

2 cans (12 oz.) whole kernel corn - drained - in large kettle
2 tsp. each mustard seeds and dry mustard
1 tsp. salt
1/2 tsp. pepper
1 cup cider vinegar
4 tablespoons oil
1/2 cup brown sugar
8 cups shredded cabbage
1 cup chopped onion
3 cans chopped pimentos - drained
1/2 cup chopped green pepper
2 cups water

Add vinegar and oil to corn liquid. Stir in mustard and seeds, salt and pepper and brown sugar and water. Then add cabbage. Bring to a full boil. Add corn, onion, pepper, and pimentos to hot mixture. Toss until well combined. Makes 1/2 gallon. Super with meat!

LEONA A. MICHAUD

Zucchini Relish

10 cups of ground zucchini
4 cups of ground onions
5 tablespoon of pure salt
2½ cups of white vinegar
4½ cups of sugar
1 tablespoon nutmeg
1 tablespoon dry mustard
1 tablespoon of tumeric
1 tablespoon cornstarch
1/2 tsp. pepper
2 tsp. celery salt
1 green pepper (ground)
1 sweet red pepper (ground)

Combine ground zucchini, onion, and salt. Let stand overnight. Drain, rinse, and drain again.

In large kettle, combine vinegar, sugar, nutmeg, and the rest of the ingredients. Mix well and bring to a boil by adding cover to kettle. Add zucchini and onions. Lower heat and stir often for 30 minutes.

Fill hot jars and seal. Boil jars for 20 minutes.

PEGGY BOUCHER

Winter Relish

8 cucumbers
1 large head cabbage
6 onions
2 sweet red peppers
7 cups sugar
2 tablespoons salt
2 tablespoons tumeric
2 tablespoons mustard
1 cup flour
1 quart vinegar

Peel and seed cucumbers. Grind and drain the first 4 ingredients.

Mix all others for dressing. Seal hot.

RELLA CHESLEY

Sweet Tomato Relish

Green tomatoes
2 pints onions
4 sweet red peppers
4 green peppers
7 cups sugar
1/2 cup salt
1 box pickling spice
2 pints vinegar

Grind enough green tomatoes to make four quarts. Cover with cold water; bring to a boil, drain and add ground onions, red peppers and green peppers. Add sugar, salt and pickling spice wrapped in cheese cloth and tied, and the vinegar. Boil 2 hours and put into sterilized jars while hot; seal.

RELLA CHESLEY

Ripe Cucumber Pickles

Pare off rind of cucumbers, take out seeds, cut in chunks, weigh, place in brine (1 cup salt to 1 gallon of water); let stand 24 hours. Drain.

Make a syrup of 1 quart vinegar, 3 pounds sugar, 1 tablespoon Cassia buds, 1 stick cinnamon, 1 teaspoon of cloves, and a little ginger root.

Cook slowly in syrup until cucumber is transparent. Pack in jars and seal.

PAULINE NEVERS

Bread and Butter Pickles

4 quarts sliced cucumbers
4 large onions, cut up
3 cups sugar
4 cups vinegar
3 tsps. salt
4 tsps. white mustard seed
2 tsps. turmeric
1 tsp. dry mustard

Mix all together and cook just to boiling point. Then put in hot sterilized jars.

RELLA CHESLEY

Bread and Butter Pickles

25 to 30 medium cucumbers
8 large onions
2 large peppers
½ cup salt
5 cups sugar
5 cups vinegar
2 tsps. tumeric
2 tbsps. mustard seed
1/2 tsp. cloves

Wash cucumbers. Slice as thin as possible. Chop onions and peppers and combine with cucumbers and salt. Let stand 3 hours. Drain.

Combine vinegar, sugar, spices in large kettle. Bring to boil. Pour on cucumbers. Heat thoroughly, but do not boil. Put in hot sterilized jars.

MARGARET COTTLE

Bread and Butter Pickles

4 quarts sliced cucumbers
4 large onions, cut up
3 cups sugar
4 cups vinegar
3 tsp. salt
4 tsp. white mustard seed
2 tsp. tumeric
1 tsp. dry mustard

Mix all together and cook just to boiling point. Then put in hot sterilized jars.

RELLA CHESLEY

Sour Mustard Pickles

3 quarts vinegar
1 quart water
1 cup salt
1 cup sugar
1 tsp. alum
1/2 cup dry mustard

Do not can in canner. Pour liquid over fresh cucumbers. Ready to use in about 4 to 6 weeks.

RELLA CHESLEY

Chow-Chow

1 quart small cucumbers, sliced
3 green peppers
1 quart onion, chopped
1 small cauliflower, chopped
2 hot red peppers
4 cups vinegar
1-1/3 tbsp. salt
2 tsps. tumeric
2 tbsps. celery seed
2 cups sugar
1-1/3 tbsp. dry mustard
1-1/3 tbsps. white mustard seed

1. Combine vegetables and vinegar in an aluminum preserving kettle.
2. Simmer 15 minutes.
3. Add remaining ingredients and simmer 15 minutes.
4. Pack in sterilized jars. Seal.

VINA MICHAUD

Dill Pickles

1. Select cucumbers about 5" long. Wash them well and cover with salted water. (1 cup salt to a gallon of water.) Let stand overnight. Drain.
2. Pour boiling water over cucumbers. Prepare the following:
   1/2 cup salt 2 cups vinegar 3 qts. water
3. Boil 1 minute.
4. Drain cucumbers, pack into clean hot jars. Place dill and a bud of garlic in bottom of each jar.
5. Pour boiling hot mixture over cucumbers. Seal at once.

VINA MICHAUD

Imitation Raspberry Jam

4 cups chopped peeled tomatoes. Cook 15 minutes. Remove from stove.

Add: 4 cups sugar
1 large package raspberry jello (no water)
2 tablespoons black raspberry jello

Stir well. Cook 10 minutes more. Put in sterilized jars and seal. Makes about 3 pints.

EVELYN LABUN

Rhubarb Jam

5 cups rhubarb - cut small
4 cups sugar
1 cup crushed pineapple (drained)

Stir and let stand 1/2 hour. Slowly bring to boil and boil gently for 12 minutes. Remove from heat and stir in 1 package strawberry jello. Mix well. Pour into jars and seal. Makes about 4 jars (regular jam size).

LUELLA MICHAUD
RELLA CHESLEY

Zarex Jelly

1 bottle Zarex raspberry syrup
1 cup water
1-3/4 cups sugar
1/2 bottle Certo

Mix Zarex, water and sugar. Bring to a boil. Add Certo and boil fast 1 minute. Remove from heat. Skim and pour in prepared jars.

LUELLA MICHAUD

Rhubarb Jelly

13 cups of rhubarb, peeled and diced
1 cup of medium crushed pineapple, drained
8 cups of sugar

Mix above all together and simmer 30 minutes. Bring to boil and cook 12 minutes. Cool and add 3 packages of small size Jello (strawberry flavor). Put in jars and refrigerate.

PEGGY BOUCHER

Green Tomato Mincemeat

1 peck green tomatoes, chopped and drained
1 peck apples, chopped
2 lbs. white sugar
1 orange grated rind and sections, chopped
3 lbs. raisins (seedless)
2 tbsp. cinnamon
1 tsp. allspice
½ lb. ground suet
4 tbsp. salt
3 lbs. brown sugar (dark)
1 tbsp. cloves
2 cups vinegar
½ lb. citron

Mix well and simmer 2 hours.

POLLY BIRT

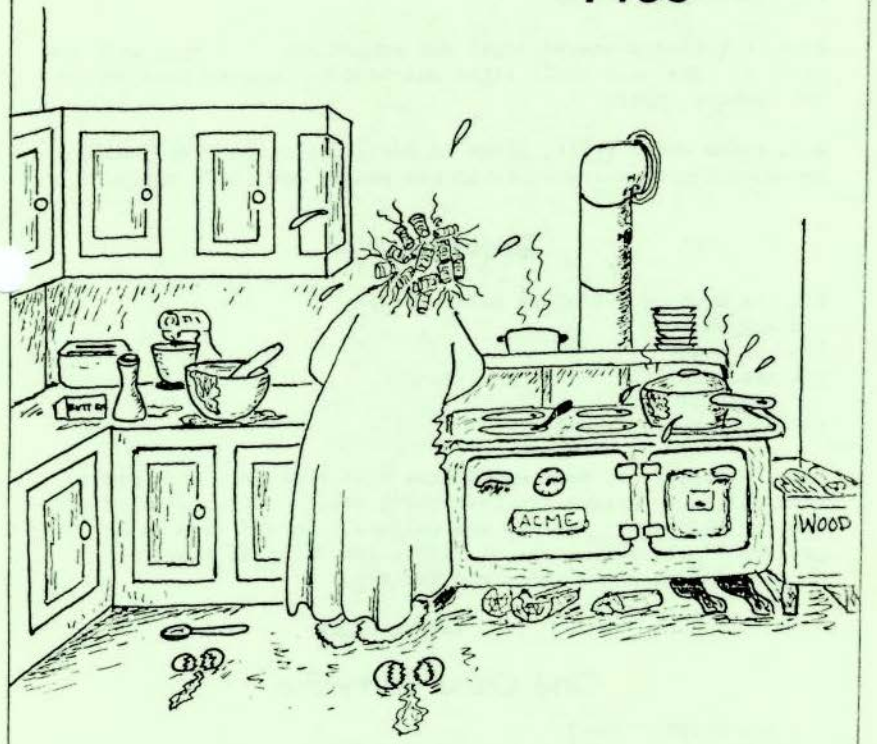
Sweet Relish for Hot Dogs

1 peck green tomatoes
8 sweet green peppers
4 sweet red peppers
12 onions
12 whole cloves
1 or 2 sticks cinnamon bark
3 cups sugar
6 cups vinegar
1/3 cup salt

Grind tomatoes, drain, while grinding the rest of the vegetables. Add altogether and cook 20 minutes.

POLLY BIRT

Pies



"The pies of our mothers, to memory dear,
A synonym are of mirth and good cheer;
The pies of our wives we sing loudly
their praise,
Though they spoil our digestion and
shorten our days."

Millionaire Pie

2 cups powdered sugar, not sifted
1 stick margarine, well softened
1 egg
1/4 tsp. salt
1/4 tsp. vanilla
2 baked pie shells
1 cup whipping cream
1 cup well drained crushed pineapple
1/2 cup chopped pecans

Cream together powdered sugar and margarine. Add egg, salt and vanilla. Mix well until light and fluffy. Spread this on the two crusts. Chill.

Whip cream until stiff, blend in drained pineapple and nuts. Spoon on top of the mixture in pie shells and chill again.

Brownie Pie

3/4 cup crushed chocolate wafers (12)
3 egg whites
3/4 cup sugar
1/2 tsp. vanilla
Pinch of salt
1/2 cup walnuts, chopped

Crush wafers fine; beat egg whites till they form soft peaks then add sugar gradually; beat until stiff. Fold in chocolate wafers. Add salt, vanilla and walnuts. Spread in a well-greased 9" pie pan. Bake at 325°F. for 30 to 35 minutes. Whip cream and shave chocolate for top.

ESTELLE COON

One Crust Berry Pie

1 cup raspberries)
1 cup water) Cook until thickened;
2 tbsp. cornstarch) remove from heat.
1 cup sugar)

Add 1/2 of a 3-oz. package raspberry jello. Mix well. Pour over 3 cups berries in a one-crust baked pie shell. Let set 2 to 3 hours. Top with cream before serving. Strawberries may be used in place of raspberries.

LOUISE M. COTE

Blueberry Pie

Line 9-inch pie plate with pastry. Combine 4 cups fresh blueberries with 1 cup sugar, 3 tablespoons flour or corn starch, 1/2 teaspoon grated lemon peel or lemon juice and a dash of salt. Add 1/2 teaspoon cinnamon and 1/2 teaspoon nutmeg. Fill pie shell. Sprinkle with 1 to 2 teaspoons lemon juice and dot with 1 tablespoon butter. Adjust top crust and bake at 400°F. for 35-40 minutes. Serve warm.

BERNADETTE GAGNON

Raspberry Pie

Pastry for 2-crust 9" pie.

3 cups raspberries
2/3 to 1 cup sugar
3 tbsp. cornstarch or 4 tbsp. flour
1 tbsp. butter

Line pie plate with pastry and fill with berries. Mix sugar, cornstarch and a dash of salt. Dot with butter and adjust crust on top. Bake at 400°F. for 40-50 minutes.

BERNADETTE GAGNON

Pecan Pie

Make pastry for one-crust 9" pie.

Beat together with rotary beater:

3 eggs
2/3 cup sugar
1/2 tsp. salt
1/3 cup butter, melted
1 cup dark corn syrup

Mix in: 1 cup pecan halves

Pour into pastry-lined pie pan. Bake until set and pastry is nicely browned. Cool. Serve cold or slightly warm, with or without whipped cream. Bake at 375°F. for 40 to 50 minutes.

VINA MICHAUD

Impossible Pie

4 eggs
1½ cups sugar
1/2 cup self-rising flour
1 tsp. vanilla
1/2 cup coconut
2 cups milk
1/4 cup melted butter
Dash of salt

Beat eggs, add the vanilla and milk. Mix the sugar, flour and salt together; then add to egg and milk mixture. Blend in the coconut and melted butter. Pour into pie plate (10"), and bake at 350°F. for 40 minutes. Let stand 1 hour before cutting.

PRISCILLA COLLINSWORTH

Peanut Butter Pie

1 cup sugar
2/3 cup flour
1/3 tsp. salt
3 beaten egg yolks
2 cups milk, heated
1 tsp. vanilla
2 tbsp. peanut butter
1 pat butter
1 baked 9-inch pie shell

Blend together sugar, flour, and salt; add enough milk to make a fairly thick paste, then all egg yolks. Cook and stir constantly in top of double boiler, adding 2 cups heated milk. Continue cooking and stirring until thick. Remove from heat, add vanilla, peanut butter and butter. Beat until smooth with wooden spoon. Pour into baked pie shell and set aside to cool before covering with meringue.

MERINGUE: 3 egg whites
Pinch of salt
1/4 tsp. cream tartar
6 tbsp. sugar

Add salt to egg whites and beat until foamy. Add cream of tartar and continue beating until stiff, but not dry. Add sugar a tablespoon at a time, beating thoroughly after each addition. Continue beating until stiff and glossy. Spoon onto pie filling. Bake in moderate oven, 350°F., for about 15 minutes, or until lightly browned.

PRISCILLA COLLINSWORTH

Grandmother Baker's Pie Crust

5 cups flour
1 lb. lard, minus 1 tbsp.
2 tbsp. plus 1 tsp. salt

(2 tbsp. white vinegar
(1 egg and water to make 1 cup

Mix dry ingredients with lard. Mix egg and add to vinegar. Add water to 1/2 cup and mix well. Then fill water to 1 cup and add to dry ingredients and mix well. Roll out into size crust needed.

BERNADETTE GAGNON

Pie Crust

Makes 6 or 7 crusts:

5 cups flour
1 lb. lard, soft
Salt
1 cup water
1 egg
3 tbsp. vinegar

PHYLLIS GOODINE

Special Pie Crust

2 cups sifted all-purpose flour
1 tsp. salt
1 cup margarine
5 to 7 tbsp. cool water

Lightly toss flour and salt with fork till mixture is light and airy. Squeeze margarine into flour mixture with your hands till it is well blended. Now crumble all of mixture till it is like meal or small peas. Either is satisfactory.

Add water, a little at a time, until dough will form into large ball. Divide into two separate balls. One ball at a time, roll out pie shell. Makes 2-9" crusts.

BERNADETTE GAGNON

Impossible Pie

1/2 cup Bisquick
1/2 cup sugar
3 tbsp. butter
2 cups milk
1/2 cup coconut
1 tsp. vanilla
4 eggs and
a pinch of salt

Mix altogether (well); pour in well-buttered 9-inch pie pan. Bake 10 minutes at 400°F. or 15 minutes at 350°F.

PHYLLIS GOODINE

Oatmeal Pie

3/4 cup oatmeal
3/4 cup dark corn syrup
1/2 cup sugar
1 cup coconut
1/2 cup butter (melted)
3/4 cup milk
2 eggs, beaten

Pour in pie shell and cook till solid and golden brown, about 40 minutes in 350°F. oven.

PHYLLIS GOODINE

Apple Blush Pie

5 large apples
1 cup crushed pineapple, drained
1/4 cup cinnamon candies
1 teaspoon lemon juice
1/2 cup sugar
2 tablespoons flour
1/8 teaspoon salt
2 tablespoons butter

Peel and slice apples; add pineapple, cinnamon candies and dry ingredients. Mix well and let stand while preparing crust. Dot filling with butter before covering with top crust. Bake at 400°F. until golden brown.

MARY ANNE MICHAUD

Fresh Strawberry Pie

1 baked 9-inch pie shell
2½ cups fresh whole strawberries
1 cup sugar
2 tablespoons cornstarch
1/2 cup water
Dash salt
1 cup lightly crushed strawberries, including juice.

Place fresh whole strawberries in baked pie shell; set aside. In medium saucepan, combine sugar, cornstarch, water and salt; mix well. Add crushed berries and cook over medium heat until thick and mixture begins to boil. Pour evenly over fresh berries in pie shell. Cool. Serve with whipped cream. 340 calcries each serving with cream.

CARLENE MICHAUD

Custard Pie

2-2/3 cups milk
4 eggs
2/3 cup sugar
1/4 teaspoon salt
1/2 teaspoon nutmeg
Vanilla

Heat milk until hot; beat the eggs and add all other ingredients. Bake in an 8-inch pie plate 25 minutes at 425°F.

RELLA CHESLEY

Old Fashioned Raisin Pie Filling

1 cup raisins
1 cup brown sugar
1 tsp. each: Cornstarch, nutmeg, cloves
1 egg

Cook raisins first with a little water and add above ingredients. Cook until thick.

LORETTE GAGNON

Chocolate Custard Pie

1 whole egg and yokes of 2 more)
1 large cup sugar)
1 tablespoon melted butter)
1 tablespoon sifted flour)
2 squares melted chocolate)
1 teaspoon vanilla)
2½ cups milk.)

Bake in uncooked pie shell. Frost with 2 egg whites, or serve with whipped cream.

SOPHIE DUPREY

Mile High Pie

Combine: 4 beaten egg yolks
2 tbsp. lemon juice
1 9-oz. can crushed pineapple
1/4 cup sugar

Cook until thick, stirring constantly. Add 1 envelope Knox gelatin softened in 1/4 cup cold water. Stir until dissolved. Cool slightly. Add 1/4 tsp. salt to 4 egg whites and beat stiff. Gradually beat in 1/2 cup sugar. Fold in custard mixture. Fill 10" pie shell. Chill. Top with cream.

VERA MITCHELL
SHERMAN MILLS, MAINE

Pumpkin Pie Filling

1 can pumpkin pie filling
2/3 cup brown sugar
2 eggs
1 tsp. salt
1 tsp. ginger, cinnamon, nutmeg, cloves
1 can evaporated milk

Put all ingredients in bowl; mix lightly with hand mixer. Put in unbaked pie shell. Bake at 400°F. until tested with knife and it comes out clean. Bake about 50 to 60 minutes.

MARYANNE MICHAUD

Puddings

The proof is in the pudding.

Delicious Cottage Pudding

2 cups cake flour
2 tsp. baking powder
1/2 tsp. salt
3 tbsp. butter or shortening
1 cup sugar
1 cup milk
1/2 tsp. vanilla

Sift flour once, measure, add baking powder and salt. Cream butter, add sugar and cream well together. Add flour, alternately with milk, a small amount at a time, beating well. Add vanilla. Bake in greased 8x8x2" pan at 350°F. for about 1 hour. Serve hot with Chocolate Sauce:

2 squares unsweetened chocolate
2 cups milk
2/3 cup sugar
2½ tbsp. flour
1/8 tsp. salt
2 tbsp. butter
1 tsp. vanilla

Add chocolate to milk and beat in double boiler. When chocolate is melted, beat until well blended. Combine sugar, flour, and salt and add gradually to chocolate mixture. Cook until thickened, stirring constantly. Continue cooking for 5 minutes. Add butter and vanilla. Makes 2½ cups sauce.

MARJORIE LYONS

Easy Two-Two-Two Bread Pudding!

In top of double boiler
scald 2 cups milk

Mix: 2 biscuits, crumbled
2 beaten eggs
1/2 cup sugar
1/8 tsp. cinnamon
1/4 cup raisins
Dash of nutmeg
1 tbsp. oleo, melted
1/2 tsp. vanilla

Mix all ingredients into scalded milk in double boiler. Place over boiling water. Cook until pudding has "puffed" in pan. Serve warm with cool-whip, lemon sauce or plain. This makes 1-1½ quarts. Yummy!

LEONA A. MICHAUD

Peach-Caramel Cobbler

1 29-ounce can peach halves
1 pkg. refrigerated caramel Danish rolls with nuts (8 rolls)
1/2 tsp. grated lemon rind
1/4 tsp. salt
1 7-oz. bottle ginger ale
1 tbls. butter or margarine

****

1/4 cup all-purpose flour

Drain peaches, reserving 1 cup syrup. Cut up peaches and set aside. Crumble sugar-nut mixture from refrigerated caramel rolls into saucepan; add flour, lemon peel, and salt. Stir in ginger ale and reserved peach syrup; mix well. Cook, stirring constantly, over medium heat till thickened; stir in butter or margarine. Add peaches; bring to boiling. Pour hot peach mixture into 8x8x2" baking dish. Immediately separate caramel rolls; arrange atop the hot mixture. Bake at 400°F. till done, 25 to 30 minutes. Makes 8 servings.

VINA MICHAUD

Bread Pudding

2 cups stale bread crumbs
1 quart scalded milk
1/2 cup sugar (or more)
1/4 cup melted butter
2 eggs, slightly beaten
1/2 tsp. salt
1 tsp. vanilla or 1/4 tsp. spice

Soak bread crumbs in milk, set aside until cool; add other ingredients. If firmer pudding is desired, reduce milk to 2 cups. Bake 1 hour in buttered dish at 325°F. Serve hot with vanilla sauce.

Vanilla Sauce: 1/2 cup sugar
1 cup boiling water
1 tsp. vanilla
1 tbsp. cornstarch
2 tbsp. butter
Few grains salt

Mix sugar and cornstarch, add water gradually, stirring constantly. Boil 5 minutes, remove from burner and add other ingredients.

BERNADETTE GAGNON

Lemon Sauce Pudding

1 cup sugar
1 tablespoon butter
2 egg yolks
Juice and rind of one lemon
2 large tablespoons flour
1 cup milk

Beat egg whites stiff and fold in with other ingredients.
Bake at 375°F. for 30 minutes.

CATHERINE BOSSIE

Strawberry Mousse

1 large package strawberry jello
1 large package of cream cheese
1 package dream whip
1 package of strawberries

Cream dry jello with cream cheese. Stir in 12 ounces of boiling water and enough juice from strawberries to make 16 ounces. Add strawberries. Refrigerate 1 hour. Prepare dream whip as directed on package and fold into mixture. Refrigerate 2 hours. Top with dream whip and sprinkle with walnuts.

PAT BELANGER

Half Hour Pudding

1 cup brown sugar
1 tablespoon butter
1/2 cup raisins
3 cups boiling water

Put in saucepan and boil 10 minutes.

1/2 cup sugar - cream
1 cup flour
2 tsps. baking powder
1/2 tsp. salt
1/2 cup milk

Put this mixture in casserole and pour syrup over top.
Bake at 350°F. for 30 minutes.

CATHERINE BOSSIE

Bread Pudding

3 cups of dry bread crumbs
4 cups of scalded milk
1 tbsp. of margarine or butter
1/4 tsp. salt
3/4 cup sugar
4 slightly beaten eggs
1 tsp. vanilla

Soak bread in milk for 5 minutes. Add butter, salt and sugar. Pour slowly over eggs, add vanilla and mix well. Pour into casserole dish. Bake at 350°F. for 50-60 minutes.

PAM ETHIER

Busy Day Pudding

1 cup flour
1/2 cup brown sugar
2 tsp. baking powder
1/4 tsp. salt
1/2 cup milk

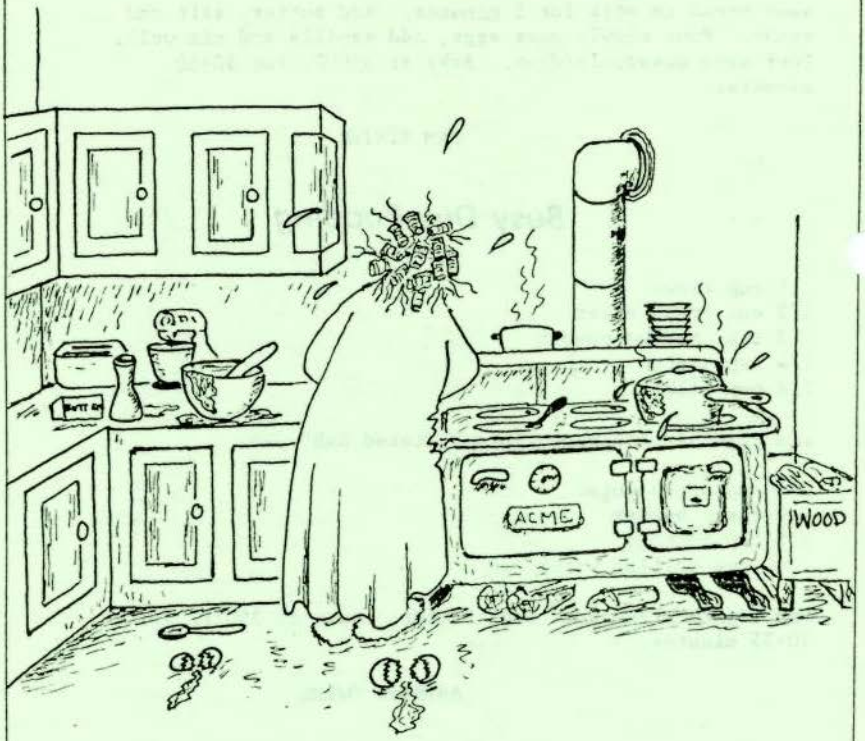
Mix together and spoon into buttered 8x8" pan.

3/4 cup brown sugar
3 tbsp. butter
1/4 tsp. nutmeg
2 cups boiling water

Mix together and pour over batter. Bake at 350°F. for 30-35 minutes.

ANNETTE OWENS

Salads



Salad: The sunshine of the meal.

Cranberry Salad Mold

4 cups (1 lb.) fresh cranberries
1 cup sugar
1 envelope unflavored gelatin
1/2 cup orange juice
1 cup chopped celery
1 cup chopped pared apples
1 cup chopped pecans or walnuts

1. Wash cranberries, drain, and remove stems. Put through food chopper, using coarse blade. Add sugar, let stand, stirring occasionally.
2. Sprinkle gelatin over orange juice in small saucepan to soften. Place over low heat, stirring until gelatin is dissolved.
3. Add gelatin mixture, celery, apple, and nuts to cranberries; mix well. Turn into 1-quart mold.
4. Refrigerate until firm - 6 to 8 hours. Serve with salad dressing or whipped cream. Makes 8 servings.

KATHLEEN ALBERT

Salad

1 large package of Cool Whip
1 large package of cream cheese
1/4 cup confectioners sugar
1 9-oz. can crushed pineapple

Let cream cheese sit until soft and stir in the confectioners sugar and beat in Cool Whip until smooth and add crushed pineapple.

KATHLEEN ALBERT

Fruit Salad

1 large can fruit cocktail, drained
1 large can crushed pineapple, drained
1 16-oz. package shredded coconut
1 package miniature marshmallows
1 jar cherries, drained (save the juice). Save a few cherries for top
1 small can walnuts
1 small container sour cream
1 small container of Cool Whip

Mix all together; add sour cream and Cool Whip. Add enough cherry juice to flavor, being careful not to thin out the ingredients too much. Garnish with remaining nuts and cherries.

INEZ PAGE

Canadian East Coast Lobster Salad

3 freshly boiled lobsters, shelled
3 hard cooked eggs, chopped
1/2 cup sweet pickles, chopped
1/2 cup mayonnaise
1/2 small onion, finely chopped
1/2 tsp. salt
Few grains pepper

Cut lobster into bite size pieces. Add other ingredients and toss together. Serve on lettuce leaves.

Pea Salad

1 head lettuce
1/2 cup chopped celery
1/4 cup chopped onion
1 small can of water chestnuts, sliced
1 pint mayonnaise--not salad dressing!
1 10-oz. pkg. of frozen peas
3 tsp. sugar
4 tbsp. Parmesan cheese

In deep salad bowl put finely chopped lettuce, add a layer of finely chopped celery, onions, the peas (not thawed but separated) and the water chestnuts.

Combine: Cheese, sugar and mayonnaise. Spread over the mixture in salad bowl. DO NOT MIX. This seals the top. Refrigerate for 24 hours, then when taken out to serve, mix it up. Salad serves family size.

HELEN FOWLER

Ribbon Salad

1 3-oz. pkg. lemon gelatin
1 envelope unflavored gelatin
1/4 cup cold water
1 1-lb. can fruit cocktail, drained
1/2 cup syrup
1 pt. cottage cheese
1 3-oz. pkg. cherry gelatin

Lightly oil 9x5x3" pan. Prepare gelatin as directed on package. Pour into pan, chill till firm. Soften the unflavored gelatin in cold water. Bring syrup to boil. Remove from heat and dissolve unflavored gelatin in hot syrup. Stir in cottage cheese. Add fruit cocktail. Spread over lemon gelatin. Chill till firm. Prepare cherry gelatin. Chill till mixture mounds from spoon. Pour over cheese layer. Chill until firm.

LOUISE WARE

Lime Green Salad

1 small package cream cheese
1 small package lime jello

Pour 1 cup hot water over and beat; let cool in refrigerator till thickened.

Add 1 small can crushed pineapple, drained
1/2 cup nuts
1/2 cup cut up cherries

Fold in 1/2 pint whipped cream. Chill and serve. Pretty for Christmas.

PHYLLIS GOODINE

Instant Salad

1 package orange jello (dry)
1 medium can fruit cocktail, drained
1 small container cool whip
1 small container cottage cheese

Combine and refrigerate.

EVELYN LABUN

Fruit Salad in Jelly

Makes 6-7 servings.

1 envelope Davis gelatine
2 bananas
3 peaches
Other fruits in season
2 tbsp. lemon juice
1 cup (1/2 pint) hot water
1/2 cup sugar
Cherries or glace cherries

Method: Dissolve gelatine and sugar in hot water. Add lemon juice, fruit juice or cold water to make almost 1 pint. Pour a little in pan. Arrange a decoration of cherries and sliced banana. Pour over a little more liquid. When firm arrange the remainder of the fruit and pour in the jelly mixture. Serve with cream or custard. If fresh pineapple is used, cook it until tender or the jelly will not set. Without an ice box or refrigerator use slightly less liquid.

REGINA DESCHENES

Macaroni Salad

Place lettuce on platter.

In a bowl mix cooked macaroni, onion, salt, pepper, mayonnaise.

Then place over lettuce.

Add Spam chopped in cubes. Add green pepper cut long and thin.

PAM WHITE

Heavenly Hash Salad

2 cups of rice, cooked and cooled
1 medium size can of crushed pineapple, drained
1 cup confectioners sugar
1/2 pint of whipped cream
1 can fruit cocktail, drained

PHYLLIS GOODINE

Sauerkraut Salad

1 27-oz. can sauerkraut, drained)
1 cup chopped celery) Mix
1 cup chopped green pepper)
1 cup onion, sliced thin)

Marinade in:
1 cup sugar
¼ cup vinegar
1/2 cup water
1/2 cup salad oil

Mix altogether and then add sauerkraut and other items. Mix well. This keeps for months refrigerated.

LEONA A. MICHAUD

Fruit Salad

1 large can fruit cocktail
2 oranges
3 bananas
3 apples
1/2 pint cream
1/2 cup walnuts, chopped
1/2 cup mini-marshmallows

Slice fruit; add walnuts; mix together with drained fruit cocktail and marshmallows. Stir in whipped cream and serve on a leaf of lettuce.

BERNADETTE GAGNON

Five Cup Salad

1 cup mandarin oranges
1 cup pineapple tidbits
1 cup sour cream
1 cup mini-marshmallows
1 cup coconut

Drain juices and mix together.

BERNADETTE GAGNON

Cool Whip Salad

1 large package cool whip
1 large package cream cheese
½ cup confectioners sugar
9 oz. can crushed pineapple

Let cream cheese set until soft and stir in confectioners sugar and beat in cool whip until smooth. Add pineapple. Add nuts and cherries if desired.

BERNADETTE GAGNON

Watergate Salad

1 8-oz. package cool whip
1 small package pistachio pudding (instant)
1 large can crushed pineapple (not drained)
Nuts, crushed, if desired

Mix together and chill.

BERNADETTE GAGNON

Fruit Salad

1 pint cream
1 tsp. vanilla
1 tbsp. sugar
1 can drained fruit cocktail
1 cup mini-marshmallows

Add bananas, apples, nuts and other fruits to suit your taste. Drain fruit cocktail, whip cream and mix everything together.

BERNADETTE GAGNON

Valentine or Christmas Salad

2 pkgs. cherry jello
2 cups boiling water
1 pint sour cream
10 oz. pkg. thawed strawberries
1½ cups crushed drained pineapple

Dissolve jello in boiling water, add strawberries and pineapple. Pour 1/2 of this mixture (about 2 cups) into 8x9" pan. Chill until firm. Meanwhile keep remainder at room temperature. When lower layer is firm, spread with sour cream, then carefully spoon on remainder of jello mixture. Chill until firm.

TINA MAY NICHOLSON

Orange Salad

1 small package of orange jello
1 medium cottage cheese
1 medium cool whip
½ can of medium size crushed pineapple

Combine all ingredients and stir well. Add nuts if desired.

Lime Salad

1 small package of lime jello
1 medium cottage cheese
1 medium cool whip
1 medium can fruit cocktail

Combine all ingredients and stir well. Add nuts if desired.

Strawberry Salad

1 small package strawberry jello
1 medium cottage cheese
1 medium cool whip

Combine all ingredients and stir well. Add nuts if desired.

PEGGY BOUCHER

Low Calorie Gelatin Salad

1 large container cool whip (8 oz.)
1 pound cottage cheese (small curd)
1 small package orange jello
20 oz. can crushed pineapple, drained
Small can mandarin orange sections, drained and cut in small pieces.

Mix everything together. The cool whip and cottage cheese will dissolve the gelatin.

BERNADETTE GAGNON

Cranberry Salad Mold

4 cups (1 lb.) fresh cranberries
1 cup sugar
1 envelope unflavored gelatin
1/2 cup orange juice
1 cup chopped celery
1 cup chopped pineapple
1 cup chopped pecans or walnuts

1. Wash cranberries, drain, and remove stems. Put through food chopper, using coarse blade. Add sugar, let stand 15 minutes, stirring occasionally.
2. Sprinkle gelatin over orange juice in small saucepan to soften. Place over low heat, stirring until gelatin is dissolved.
3. Add gelatin mixture, celery, apple, and nuts to cranberries, mix well. Turn into 1-quart mold.

4. Refrigerate until firm--6 to 8 hours. Serve with salad dressing or whipped cream. Makes 8 servings.

KATHLEEN ALBERT

Salad Dressing

1 cup sweet cream - place on stove and let get hot. (Mix two teaspoons of sifted flour with a little cream) then add to hot cream, and let thicken, also add pinch of salt and pepper and two teaspoons sugar. Cook about two minutes. Remove from stove and let cool, then add two tablespoons mixed mustard and four tablespoons vinegar.

CARLENE MICHAUD

Sauces

Sauce for the goose and sauce for the gander.

White Sauce

2 tbsp. butter or oleo
2 tbsp. flour
1 cup milk
1/4 tsp. salt

Melt butter in saucepan. Add flour mixed with dry ingredients and stir until blended. Add heated milk and bring to boiling. Boil 2 minutes. Lower temperature and cook 15 minutes. Stir well.

BERNADETTE GAGNON

Chef Salad Sauce

1½ cups vinegar
2 cups brown sugar
2 cans tomato soup
2 tsp. salt
2 tsp. mustard
3 tsp. black pepper
3 cups salad oil
4 tsp. H.P. sauce
2 garlic buds (can use salt or powder)

Boil for 20 minutes.

Shred white and red cabbage, grate carrots, chop celery and green peppers for salad.

LORETTE GAGNON

Sauce for Ice Cream

1 cup sugar
4 tbsp. or 1/4 cup shortening, butter or oleo
1/3 cup milk
1 tsp. vanilla
1 square of unsweetened chocolate

Cream sugar and butter or oleo. Melt chocolate and add to the creamed mixture. Add milk and bring to a rolling boil and boil 1 minute. Add vanilla. Remove from heat and add 1/3 cup canned milk (undiluted).

DELIA HAMILTON

Cocktail Sauce for Shrimp

1 20-oz. bottle ketchup
1 12-oz. bottle chilli sauce
2 tsp. lemon juice
½ tsp. black pepper
3 tsp. horseradish
2 tsp. Worcestershire sauce
2 cans shrimp

Mix together and add shrimp. Yummy! Refrigerate overnight.

LEONA A. MICHAUD

Sauce for Steak Sandwiches

1 lb. chipped steak
1 cup onion, chopped
2 cans tomato sauce
1/2 cup chopped celery
1 cup chopped green peppers
2 cans tomato puree

Steam rolls - small size.

Quickly pan fry chipped steak in oil. Remove meat. Place in a 5-quart kettle. Using same fry pan, add onion, pepper and celery. Simmer 10 minutes. Place into kettle. Add sauce and puree, salt and pepper to taste. Simmer 3 hours. Serve on rolls with dill pickles sliced thin, raw onions, chopped real fine, hot peppers. Yummy!

LEONA A. MICHAUD

Cocktail Sauce

1/2 cup catsup
1 tbsp. horseradish
1 tbsp. lemon juice
1 thin slice onion, chopped
1/2 tsp. Worcestershire sauce
1½ tsp. brown sugar
1/4 tsp. salt
3 drops tabasco

MARJORIE LYONS

Barbecue Sauce

1/4 cup brown sugar or molasses
1/2 cup catsup
1/4 cup prepared mustard
1 tsp. Worcestershire sauce
1/2 cup chopped onion
1/4 tsp. pepper
1/4 tsp. salt
1/2 cup beer

Bring this to boil. Simmer for 5 minutes. Very good.

MARJORIE LYONS

Sandwich Spread

Green tomatoes
Onions
Red sweet peppers, 3
Green peppers, 3
3 cups sugar
1 small jar French's prepared mustard
1 quart mayonnaise

Bring enough green tomatoes to make 4 quarts and enough onion to make 1 quart. Grind peppers and sprinkle with salt. Let stand overnight. Drain, add the sugar. Cook 25 minutes; let cool. Add the mayonnaise and mustard. Put in air-tight jars in a cool place.

RELLA CHESLEY

Apple Syrup

1 cup dried apples, diced
1/4 cup maple flavored syrup
1/4 tsp. cinnamon
1/2 cup water
1 tbsp. lemon juice

Mix ingredients in small saucepan; heat to boiling. Reduce heat and simmer until apples are transparent--about 10 minutes. Makes about 1 cup. This is delicious over pancakes, waffles, or French toast.

PRISCILLA COLLINSWORTH

Vanilla Sauce (For Bread Pudding)

1/2 cup sugar
1 tbsp. cornstarch
1 cup boiling water
2 tbsp. butter
1 tsp. vanilla
Few grains salt

Mix sugar and cornstarch, add water gradually, stirring constantly. Boil 5 minutes; remove from heat and add other ingredients. Serve over bread pudding.

BERNADETTE GAGNON

Butterscotch Sauce

To 1-1/4 cups dark brown sugar add 1/2 cup cream, 1/4 cup oleo, 1/3 cup corn sugar. Mix well. Bring to a boil and boil 2 minutes.

ANNA CURLEY

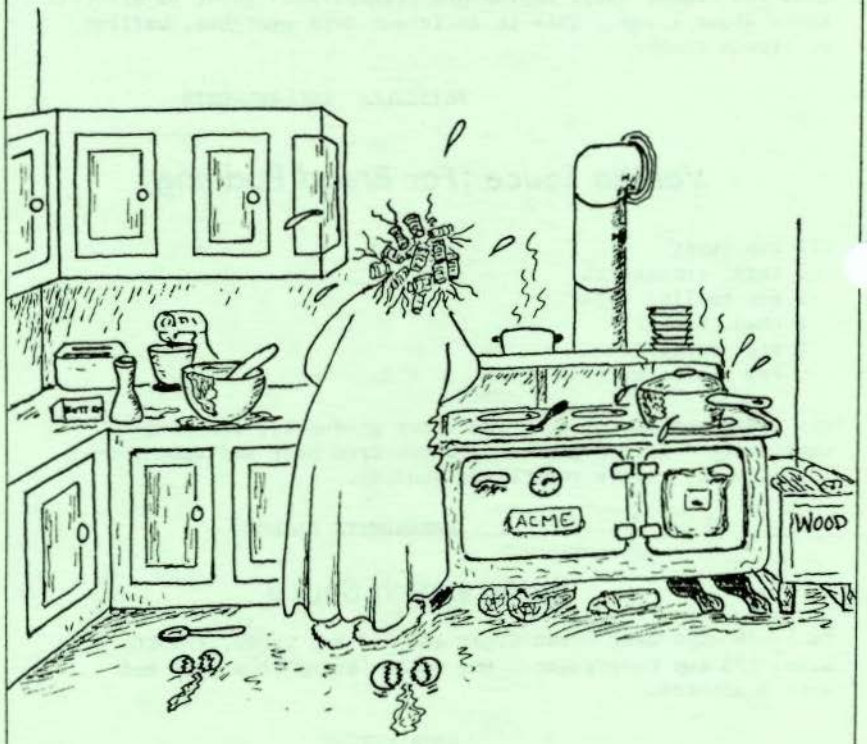
Chocolate Sauce

Mix 1 cup water and
6 tbsp. cocoa, stir in
2 cups sugar

Boil, add 6 tablespoons oleo, 1 teaspoon vanilla. Add peanut butter. Let boil until thickened.

ANNA CURLEY

Vegetables



Vegetables: Nature's bounty.

Stuffed Zucchini Squash

4 medium zucchini
1 can minced clams, drained
½ lb. sausage
1 tsp. onion flakes
20 crushed crackers or stuffing mix
1 can tomatoes

Cut squash lengthwise, remove seeds. Combine remaining ingredients except tomatoes. Fill center of squash with mixture. Place in buttered baking dish; pour tomatoes over squash. Bake at 350°F. for 45 minutes.

ESTE BEAULIEU

Italian Zucchini

3 to 4 zucchini, cut in two and then in smaller pieces
1 onion, chopped

Fry in margarine until lightly brown.

Add:

8 oz. can tomato sauce
Dash of oregano
Dash of garlic salt
Parmesan cheese, if desired

Simmer for 1/2 hour. Place in casserole and top with mazarella cheese and oregano. Bake at 325°F. for 45 minutes, uncovered the last 5 minutes.

PRISCILLA COLLINSWORTH

String Bean Casserole

2 cans green string beans (whole or French style)
2 cans cream of mushroom soup
1 can Chinese noodles

Layer string beans and soup in a casserole dish starting with beans and ending with soup. Top with noodles and bake at 350°F. for about 30 minutes or until bubbly.

BERNADETTE GAGNON

Onion Rings

2 eggs
1/2 cup milk
1 cup sifted flour
1 tsp. baking powder
1 tsp. salt
1 tsp. cooking oil

Beat eggs together. Stir in milk, sift dry ingredients together. Mix all together. Cut onions into 1/4" slices. Dip them in batter. Put into hot, deep fat and fry at 375°F. until brown. Place on napkin to remove extra oil.

RELLA CHESLEY

French Fried Onion Rings

2/3 cup milk
2 lbs. onions
1/2 cup all purpose flour

Clean and cut onions into 1/4" slices. Separate onions, dip in milk and then in flour. Drain on absorbent paper. Bake 5 minutes at 365°F.

ALFREDA DAIGLE

Dilly Onions

1/3 cup sugar
2 tsp. salt
1 tsp. dill weed
1/2 cup white vinegar
1/4 cup water

Mix together. Slice up Spanish onions and put in mixture overnight in refrigerator.

HELEN THERIAULT

Stuffed Mushrooms

1 lb. mushrooms
1/2 cup margarine
2 tbsp. sherry
Pinch of salt
1 tbsp. margarine
2 tbsp. finely minced onion
1 egg, beaten
1/2 cup bread crumbs
Chopped mushroom stems

Saute mushroom caps on round side for one minute in 1 tablespoon margarine. Remove caps from pan and set aside. Saute crumbs, onions, stems, egg and sherry in 1/2 cup margarine until everything is golden brown, about 7 minutes. Place stuffing mixture in rounded mounds, 1/2 to 1 teaspoon, on mushroom caps and bake at 350°F. for 15 minutes.

Waikiki Rice

1-1/3 cups water
1 can (8-3/4 oz.) pineapple tidbits
1/4 cup brown sugar, firmly packed
1/8 tsp. ground cloves
1/2 tsp. salt
2 tbsp. butter
1-3/4 cups Minute rice

Bring all ingredients, except rice, to a boil in a saucepan, then stir in Minute rice. Cover, then simmer 10 minutes. Serves 4. Good with any kind of meat, especially pork chops.

EVELYN MICHAUD

Creamy Scalloped Potatoes

2 pounds potatoes (about 6 medium)
3 tbsp. butter or margarine
3 tbsp. flour
Salt and pepper
2½ cups milk
1/4 cup finely chopped onion
1 tbsp. butter or margarine

Heat oven to 350°F. Wash potatoes, pare thinly and remove eyes. Slice potatoes (about 4 cups). Melt 3 tablespoons butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

In greased 2-quart casserole, arrange potatoes in 2 layers, topping each with half the onion and half of the white sauce.

KATHLEEN ALBERT

Broccoli Casserole

2 tbsp. butter
2 tbsp. flour
1 3-oz. pkg. cream cheese, softened
¼ cup crumbled blue cheese
1 cup milk
2 10-oz. pkgs. frozen chopped broccoli, cooked and drained
1/3 cup rich round crackers, crushed

In saucepan melt butter, blend in flour and cheese, add milk; stir till mixture boils. Stir in broccoli. Place in 1-quart casserole; top with cracker crumbs; bake in moderate oven for 30 minutes.

VELMA LEE

Zucchini Casserole

Peel and quarter zucchini; cover bottom of 13x9" dish. Sprinkle with salt, garlic salt, pinch of oregano and pepper. Slice tomatoes, layer over zucchini. Sprinkle again with spices. Slice onions, layer over tomatoes. Sprinkle again with spices. Place slices of American sharp cheese over onions. Put bacon strips over cheese. Bake in moderate oven 30-45 minutes.

PAM MOSCA

Marinated Mushrooms

1/2 cup wine vinegar
2/3 cup salad oil
1 tsp. oregano
1/4 tsp. garlic powder
1/2 tsp. salt
1/2 tsp. sugar
1/2 tsp. pepper
1 tbsp. lemon juice
1 lb. fresh mushrooms

Prepare ingredients for marinade. Wash mushrooms and marinate them in the mixture for at least 24 hours.

Pode's Potato Puffs

May be prepared ahead and refrigerated.

Peel, boil and mash 4 to 6 cupfuls potatoes. Put into mixer. whip. Add 2 8-ounce packages of cream cheese, 2 raw eggs and salt and pepper to taste. Beat until creamy; pour into greased 2-quart casserole and bake at 350°F. for 45 minutes. You may add chopped chives, onion or parsley if desired.

SUBMITTED BY AILEEN BURR

Mushroom Florentine

Cook 2 packages (10 oz. size) chopped spinach. Drain well. Squeeze out excess liquid. Spoon evenly into greased shallow pan.

1/2 tsp. salt
1/4 cup chopped onion
1 cup grated cheese
2 tbsp. oleo
1 Lb. fresh mushrooms, quick rinsed and dried

Sprinkle salt over spinach and onions. Add 1/2 of the cheese. Saute mushrooms <u>just</u> until tender. Spoon over cheese and spinach. Sprinkle with cheese and 1/4 teaspoon garlic powder. Bake 20-25 min. 350°F.

JAN MOORE

Zucchini Casserole

Butter casserole dish. Layer of zucchini, sliced onion, sliced tomatoes, sliced peppers, American cheese, salt and pepper.

Layer as many as desired. Dot with butter. Bake at 375°F. for 1 hour.

THALIA SCHMIEDESHOFF RECIPE
SUBMITTED BY MARY CIVIELLO

Salted Fiddleheads

Weigh the fiddleheads, wash. Mix dairy salt equal to one-fourth the weight of the greens. Mix well. Place in clean crock, cover with cloth, put on a plate then weight down with a rock. Store in cool, dry, dark place. Always keep covered with brine--extra brine (1 cup salt to 1 cup of water). Can be used anytime. Freshen in water before cooking. Several rinsings are needed to get salt off.

PHYLLIS GOODINE

Fresh Vegetable Platter

Cauliflour
Whole mushrooms
Broccoli flowerets
Whole green beans
Carrot strips
Zucchini slices
Asparagus tips
1 cup Puritan oil, French dressing

Cool 4 cups assorted fresh vegetables in boiling water until tender. Do not overcook. Drain thoroughly. Marinate several hours in French dressing. Chill. Serve drained vegetables chilled or at room temperature. 6-8 servings.

TAMMY LANDRY

Fried Zucchini or Eggplant

Wash, cut in 1/2-inch slices, peel, dip in 1 beaten egg, then in 3/4 cup stale bread crumbs, plus 1/4 cup grapenuts. Brown both sides in butter in uncovered pan. Dribble Ragu Sauce and mozzarella cheese. Cover only until melted. Eat immediately.

ROSAMOND LYONS

Weights, Measures

Metric Conversion Chart

Cooking Periods and Temperatures

Substitutions

Lord grant us the wisdon
to measure up to the challenge
of youth.

Weights and Measures Table

3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
5 1/3 tablespoons	1/3 cup
8 tablespoons	1/2 cup
10 2/3 tablespoons	2/3 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 tablespoons	1 liquid ounce
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
1 cup fat	1/2 pound
1 cup chopped nut meats	1/4 pound
5 cups grated American cheese	1 pound
9 finely crumbled salted crackers	1 cup
1/2 cup evaporated milk and 1/2 cup water	1 cup milk
12 to 14 egg yolks	1 cup
8 to 10 egg whites	1 cup

Metric Conversion Chart

Metric Units:

1 kilogram (kg) = 1000 grams
1 gram (gm) = 1000 milligrams
1 milligram (mg) = 1000 micrograms (mcg)

Weight:

Metric		U.S. Avoirdupois
1 kilogram	= 1000 gm	= 2.2 pounds
0.1 kilogram	= 100 gm	= 3.52 ounces
0.454 kilogram	= 454 gm	= 1.0 pound
0.028 kilogram	= 28.4 gm	= 1.0 ounce

Volume, Liquid:

3.785 liters		= 1 gallon
1.000 liter	= 1000 ml	= 1.06 quarts
0.946 liter	= 946 ml	= 1 quart
0.473 liter	= 473 ml	= 1 pint
0.227 liter	= 227 ml	= 1 cup
0.014 liter	= 14.2 ml	= 1 tablespoon
	4.7 ml	= 1 teaspoon

Cooking Periods and Temperatures

	Oven Temperature	Minutes Per Pound
MEAT		
Beef		
Rare	300°F.	18 to 20
Medium	300°F.	22 to 25
Well done	300°F.	27 to 30
Pork		
Fresh (always well done)	350°F.	30 to 35
Smoked	300°F.	25 to 30
Lamb and Mutton		
Medium	300°F.	25 to 30
Well done	300°F.	30 to 35
Veal	300°F.	25 to 30
POULTRY		
Chicken	325-350°F.	22 to 30
Duck, Goose	325-350°F.	20 to 25
Turkey	300-350°F.	15 to 25
FISH		
Whole Fish	400°F.	10 min. per lb.
Fillets	400°F.	20 min. total

Substitutions

1 cup sifted flour or 1 cup and 2 tbsp. cake flour.
1 tbsp. cornstarch or 2 tbsp. flour
1 tsp. baking powder or 1/4 tsp. soda and 1/2 tsp. cream of tartar
1 egg or 2 egg yolks and 1 tbsp. water
1 cup milk or 4 tbsp. dry milk and 1 cup water
1 cup sour milk or buttermilk or 1 cup milk with 1 tbsp. lemon juice or vinegar
1 sq. chocolate or 3 to 4 tbsp. cocoa and 1 tbsp. shortening
1 cup honey or 3/4 cup sugar and 1/4 cup liquid
1 cup brown sugar or 1 cup granulated sugar